

# izzio

## ARTISAN SLICED 24oz Boule

Great bread starts with great ingredients, which is why at izzio we collaborated with local farmers and millers to create a custom flour made from wheat that we can trace directly to the farm. 100% traceability ensures our flour is pure, without GMO's, enrichments or additives. We use only authentic small batch baking methods and extended natural fermentation, where some loaves can take up to 72 hours. We choose to ferment our doughs for a long time in order to make bread that is not only more delicious but also better for you. The long fermentation creates great flavor and texture and also helps break down the starches and gluten, making our breads easier to digest. We at izzio believe that what we do makes eating bread more enjoyable!



Fresh Milled  
Flour



100%  
Traceable



Sourdough  
Fermentation



Ancient  
Techniques



Flour, Water  
& Salt



No Artificial  
Flavors



303.657.6111 // [www.izziobakery.com](http://www.izziobakery.com)

# ARTISAN SLICED 24oz Boule

## SAN FRANCISCO STYLE SOURDOUGH

B O U L E

The most iconic of all our breads. This San Francisco style sourdough is made with our original mother sourdough and is famous for its natural tangy flavor, porous crumb and caramelized crust.

Item#: 6140 // Case Pack: 12

Nutrition Facts	Amount/serving		Amount/serving	
		% DV		% DV
12 servings per container	<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 27g	<b>10%</b>
	Sat. Fat 0g	<b>0%</b>	Fiber 1g	<b>4%</b>
	Trans Fat 0g		Total Sugars 0g	
<b>Serving size</b> (2 slices) <b>2 oz (56g)</b>	<b>Cholesterol</b> 0mg	<b>0%</b>	Incl 0g Added Sugars	<b>0%</b>
	<b>Sodium</b> 260mg	<b>11%</b>	<b>Protein</b> 4g	
<b>Calories per serving</b> <b>130</b>	Vitamin D 0% • Calcium 2% • Iron 0% • Potassium 2%			

**INGREDIENTS:** Wheat Flour, Water, Sourdough Culture (Wheat Flour, Water), Whole Wheat Flour, Sea Salt, Malted Barley Flour, Enzymes.

**CONTAINS:** Wheat.



3 Main Ingredients:  
Flour, Water & Salt



Natural Sourdough  
Fermentation



NET WT 24oz (680g)

## LUCKY 7 MULTIGRAIN SOURDOUGH

B O U L E

Our light wheat sourdough, loaded with seven grains and seeds including flax, sesame, sunflower and pumpkin. Delicately sweetened with a touch of real honey.

Item#: 6191 // Case Pack: 12

Nutrition Facts	Amount/serving		Amount/serving	
		% DV		% DV
12 servings per container	<b>Total Fat</b> 2g	<b>3%</b>	<b>Total Carb.</b> 25g	<b>9%</b>
	Sat. Fat 0g	<b>0%</b>	Fiber 4g	<b>14%</b>
	Trans Fat 0g		Total Sugars 1g	
<b>Serving size</b> (2 slices) <b>2 oz (56g)</b>	<b>Cholesterol</b> 0mg	<b>0%</b>	Incl 1g Added Sugars	<b>2%</b>
	<b>Sodium</b> 240mg	<b>10%</b>	<b>Protein</b> 4g	
<b>Calories per serving</b> <b>130</b>	Vitamin D 0% • Calcium 4% • Iron 6% • Potassium 2%			

**INGREDIENTS:** Water, Wheat Flour, Whole Wheat Flour, Sourdough Culture (Wheat Flour, Water), Honey, Sunflower Seeds, Whole Brown Flax Seeds, Pumpkin Seeds, Poppy Seeds, Sea Salt, Rolled Oats, Millet, Yeast, Malted Barley Flour, Enzymes.

**CONTAINS:** Wheat



3 Main Ingredients:  
Flour, Water & Salt



Natural Sourdough  
Fermentation



NET WT 24oz (680g)



### HANDLING:

Please remove from freezer, Slack for 30 minutes prior to merchandising and place on shelf!

### SHELF LIFE:

7 Days

