

WE BAKE TO DIFFER®

Sourdough

Sourdough
is predicted to
OUTPERFORM 86%
of all other foods and
ingredients over the
next 4 years¹

Sourdough has become a staple in American kitchens. Now is your time to capitalize on the sourdough trend with Gonnella's breadth of offerings. We have a variety of sourdough products that will satisfy mainstream consumer preferences with our balanced flavors.

GREAT SOURDOUGH STARTS WITH GONNELLA Since 1886

While most consumers no longer have the time to make sourdough at home, they are still craving the distinctive flavor of sourdough bread. Consumers appreciate sourdough for its robust, yeasty, fermented, slightly fruity flavors, as well as soft, airy crumb and moistness. Gonnella makes it simple for you to offer a variety of core sourdough breads for all your customers to savor.

The essential sourdough flavor is a fermented profile. In addition to the overall fermented flavor, Gonnella sourdoughs also deliver the following nuances:

MILD SOUR

Flavor Profile:

Our mild sourdough has a yeasty aroma, delicate fruity sour notes and a soft, airy interior crumb with a crisp crust

Gonnella Items:

Sour Round Dough Sour French Bread Dough

ELEVATED SOUR

Flavor Profile:

Our most distinguished sourdough is complex and ungent with a tangy aftertaste. The hearty crust reveals a soft, light interior texture

Gonnella Items:

CL Sourdough Round Dough CL Sourdough Baguette Dough Cl Sourdough Bread SL LBL

MEDIUM SOUR

Flavor Profile:

This smooth-bodied, nutty, mellowly fruity sourdough has a clean finish and fresh toasted crust

Gonnella Items:

San Francisco Sourdough Round Dough 2# Sourdough Bread Dough CL 2# Sourdough Bread 5/8" SL

SPECIALTY SOUR RYE

Flavor Profile:

Prominent rve flavors redolent with caraway provide a toasty, almost smoky loaf with an airy, soft center

Gonnella Items:

Sour Rye Bread w/SD Dough

Choose from our frozen dough or thaw & sell varieties, which are freshly baked and frozen to lock in freshness, and are delivered frozen for the customer's convenience.

> Sell in a wide range of footprints and formats: Freshly baked • Deli made-to-order sandwiches • Retail shelf

Customers associate Sourdough with: BETTER TASTE, RUSTIC/ARTISAN, HEALTHY/NATURAL²

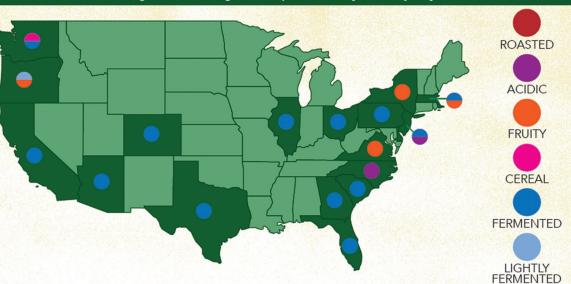
GONNELLA DELIVERS ON ALL THE SOURDOUGH FLAVORS PREFERRED BY US CONSUMERS

Consumer preference for specific sourdough notes varies by region:

- Midwest, Plains, & South: most consumers enjoy the traditional fermented flavor of sourdough
- West Coast: prefers a high level of sharp, penetrating sour flavors, plus those with fruity and toasted cereal notes
- East Coast: classic fermented flavors are most desired, with pockets enjoying more piquant acidic, fruity, and roasted undertones

Our variety of high-quality sourdough offerings have all the right flavors to be intriguing for locations across the US.

Gonnella is delivering the sourdough flavor preferred by the majority of US consumers



Clean Label Sourdough:

While we have many clean label offerings for you to choose from -- made with simple, real ingredients that are sustainably sourced -- your end consumer can rest assured that all of our sourdough products offer the following benefits:



- No Bleached Flour
- Plant-Based / Vegan-Friendly
- Free From Artificial Colors. Flavors, and Preservatives
- Free From High Fructose Corn Syrup
 - Low Cholesterol
 - Low Saturated Fat
 - Kosher / Pareve

Sourdough Product Offerings

CATEGORY	GONNELLA F SKU #	PRODUCT DESCRIPTION	UNIT WEIGHT	CASE COUNT	TI/HI	DOT NUMBER
CRUSTY BREADS	13059	Sour Round Dough	19 oz.	20	10 x 6	660515
	13069 🐠	CL Sourdough Round Dough	22 oz.	16	10 x 6	769639
	13079	San Francisco Sourdough Round Dough	19 oz.	20	10 x 6	658014
	24099 🐠	CL Sourdough Baguette Dough	12 oz.	30	10 x 6	769641
TRADITIONAL BREADS	11649 🐠	Sour French Bread Dough	20 oz.	18	10 x 6	658018
	36159	2# Sourdough Bread Dough	37 oz.	8	15 x 6	657825
PAN BREADS	11079	Sour Rye Bread w/SD Dough	19 oz.	20	10 x 6	658019
	55900	CL Sourdough Bread SL LBL	18 oz.	12	6 x 9	758573
	58206	CL 2# Sourdough Bread 5/8 SL	32 oz.	8	6 x 9	688355

FROZEN DOUGH



THAW & SELL

CLEAN LABEL MILD SOUR

MEDIUM SOUR ELEVATED SOUR

SOUR RYE

WHY GONNELLA?

- Superior Ingredients The highest quality flour and ingredients guarantee a product that is not only consistent but has a great taste and eating experience.
- Baking Expertise With over 135 years of experience, Gonnella's highly qualified bakers know how to craft products that are authentic and delicious.
- Unparalleled Variety Gonnella offers a wide variety of clean label offerings, from fresh baked to frozen dough, that satisfy many consumers' varying tastes.
- Customer Service With a nationwide tech team that has deep knowledge of dough, we are committed to helping your team deliver the very best bread to your customers.

