

NEW CASCADIA

TRADITIONAL®
THE GLUTEN-FREE ARTISANS™

PREPARE YOURSELF FOR GLUTEN FREEDOM!

Thank you so much for your purchase. We hope you are as delighted with your breads as we are baking them for you. For over a decade we've been baking the highest quality, best tasting, category defining gluten-free breads and pastries on the planet. Built on the premise that food allergies or sensitivities should not preclude people from taking delight in delicious baked goods, you can rest assured knowing that our products are made in a dedicated gluten-free facility with ingredients from suppliers that are thoroughly vetted gluten-free safe. Everyday, we offer a refreshing perspective on what it means to eat gluten-free. Our products are so good people regularly ask, "is this really gluten-free?"

We love our customers and love hearing how you enjoyed our breads. We especially love seeing how you and your family enjoyed them. Send us pics of your creations for us to repost on our social medias so others can see how you've enjoyed New Cascadia Traditional!

STORAGE INSTRUCTIONS

1. Your bread is best enjoyed stored at room temperature.
2. Follow the "Use or Freeze By" date sticker on the package.
3. Freeze anything you won't consume immediately.
4. Consider slicing hearth breads & bagels before freezing.
5. Thaw on the counter at room temperature.
6. For best results, toast or warm bread before eating.*

*Our breads have a higher moisture content than typical breads. This, combined with the fact that our gluten-free flour mixtures oxidize under heat in a slower manner, dictates toasting times will be longer than normal.



FOLLOW US & STAY IN TOUCH
NEWCASCADIATRADITIONAL.COM & SHIPGLUTENFREE.COM
QUESTIONS: mailorder@newcascadiatraditional.com

VISIT OUR CAFE!

