



It's The Bread That Makes The Sandwich Memorable!

You are about to taste THE most unique bread, a one-of-a-kind sweet sourdough!
Baked fresh in Houston, Texas since 1990.

Our products are ALL NATURAL and contain no preservatives, enhancers or additives!

We have five flavors to choose from: White, Wheat, Italian, Onion, and Jalapeno-Cheddar Cheese. All of these flavors are available in many shapes and sizes: Hamburger Buns, Sliders, Hoagies, Hot Dog Buns, Dinner Rolls, and Loaves.

Our bread has a shelf life of 3-4 days at room temperature and up to one year in the freezer.

What is Sheila Partin's Sweet Sourdough?

- A soft, moist, slightly sweet sourdough (sourdough starter used as leavening)
- All natural and preservative free
- *Totally* different from San Francisco-style sourdough: a different sourdough culture, a different flavor, and a different texture
- Does not contain preservatives, eggs, dry yeast, milk* or dairy*
- Our White bread is the original, versatile, best-seller
- Our Wheat bread is a wheat/white mixture, delivering all the flavor of white with the benefits of wheat
- Our Onion bread is topped with fresh onions
- Our Jalapeño-cheddar bread is made with fresh jalapeños and grated cheddar cheese
*milk present in cheddar cheese
- Our Italian bread is sprinkled with Italian herbs and parmesan cheese
*milk present in parmesan cheese
- Vegan options (White, Wheat, and Onion)

If you have any questions, comments, or concerns, please call our Sales Department at 866-771-9741 or email us at Sales@SBakery.com.

Visit our website at www.SBakery.com for distributor information, ingredients, complete product list, and more!

Thawing instructions: Remove from freezer and place bread on countertop until it reaches room temperature. (Note: Shelf life is 3-4 days at room temperature.)

Heating instructions: Take room temperature bread and add margarine or butter to sliced side. Place on flattop grill, griddle, or in an oven toaster at 300 degrees. Heat for 5-8 minutes or until golden brown. Enjoy!

