

**Gluten free bread**

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From: "Jeff & Janet Ganoung" <jjganoung@greatharvest.com>**To:** janet@charlotte-celiac-connection.org

Hi Janet!

We are finally adding gluten free bread to our menu! We will be offering two varieties: Gluten-free Dakota (with seeds) and Gluten-free Cinnamon Chip. As I may have mentioned earlier, in attempt to minimize wheat contamination, we will be producing the breads on a day when the bakery is not open for business. The bread will be available each Tuesday beginning June 8, mostly by order only. Although we plan to make extra, our batch sizes will be contingent upon how many orders we receive each week. We would appreciate if you would let your members know that we are currently taking orders for the 8th and beyond.

Our initial shelf-life study indicates about a 5-day shelf life on the counter, although this may vary one way or another. One to two days post-bake, the bread is still pliable enough to make a fresh sandwich (pretty exciting). Then with each passing day it tends to dry out more. Freezing accelerates the drying process. The flavor seems to remain good once thawed, but the texture is much more brittle than when fresh. Most folks with whom I have spoken indicate that they usually toast gluten-free bread anyway.

We hope that these breads will provide a new and exciting alternative to folks who suffer from Celiac Disease and must contend with all of its dietary limitations. Down the road, we intend to add some additional products, perhaps breakfast treats.

If you would like for us to come to a meeting and do a tasting, please let us know. Looking forward to working with you.
Janet and Jeff

Janet & Jeff Ganoung

Great Harvest Bread Co.

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