



REF. 440

North Bread 300g

Bread made according to artisan processes, we return to our origins to offer you the best bread with a flavour that will surprise you. Prepared by hand one at a time, with a cold-fermentation process and a traditional recipe. And it comes in an original format, with rounded ends, a really crunchy crust and a surprising flavour. Its corn and seeds make it a unique product.

300 g	46 cm	20 u.	30 boxes	180 °C	15-20 min	23-28 min

SOURCE OF FIBRE · LONG RESTS · HANDMADE · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Family bread / Seeds and Cereals / Rustic Bread

