



REF. 130123

## Seed Loaf with Corn 12% 265g

A rustic bread made with corn flour that stands out thanks to its **delicious flavour** and for its **crispy, golden** crust. It has an attractive appearance because of its special **diamond-shaped cuts**. Inside, an **alveolate, soft and hydrated crumb**, and its **slightly yellow** colour will surprise you. In addition, because of its production process, it is a **highly durable** bread.

Due to its size, it is ideal as a differentiating reference in establishments with small ovens

|       |       |       |          |        |        |           |
|-------|-------|-------|----------|--------|--------|-----------|
|       |       |       |          |        |        |           |
| 265 g | 44 cm | 22 u. | 30 boxes | 180 °C | 30 min | 18-23 min |

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

