

REF. 130308

Sarracena Country Bread made with sourdough pH 4.8

100% natural premium loaf with an intense flavor, at the same time that it is balanced to combine with any food.

It is made with wheat flour and 7% buckwheat that gives it greater flavor and texture by incorporating pieces into the dough, which it provides a crunchy touch.

It is made with 13% natural sourdough from the crop that provides flavor, greater durability and greater digestibility.

It is baked in a Stone Base Oven.
It enhances its rustic crust, with a floured Rustic crust with an attractive dark color.

Dark, juicy and consistent crumb. With a subtle touch of crunchiness due to the buckwheat pieces.



400 g	26 cm	14 u.	40 boxes	180 °C	60 min	14 - 16 min



MADE WITH SOURDOUGH · STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·