



REF. 130296

Whole Grain Country Bread with Sourdough pH 4.8 500g

Premium bread made with 100% whole wheat flour and sourdough, including 12% whole wheat sourdough in the recipe. Made with natural ingredients, slow fermentation, and baked on a stone hearth for an authentic result.

In the pH 4.8 range, fermentation is primarily driven by sourdough, ensuring a pH ? 4.8 in compliance with current regulations, while delivering a unique flavor and aroma.

500 g	27 cm	15 u.	28 boxes	180 °C	60 min	14-16 min

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

Bread / Country bread / Wholemeal Bread / Stone Oven

