





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.

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|  |  |  |  |  |  |  |
| 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 ·