

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	175-185 °C	15-20 min	23-28 min





