




REF. 12419

5 Seeds Loaf Premium 300g

A pleasant-looking bread due to its crust with cuts in the shape of a rhombus. With a flavour and aroma characteristic of our natural sourdough and the combination of wheat and rye flours, alongside 5 types of seeds: sunflower seeds, buckwheat seeds, golden flax seeds, brown flax seeds and sesame seeds. Decorated with flour. A source of fibre. With Natural Sourdough.

							
300 g	42 cm	25 u.	6 x 5	30 boxes	180 °C	30 min	17-19 min



IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · SEEDS AND CEREALS · CRUNCHIER · MORE FLAVOUR · HIGH-MEDIUM DURABILITY ·