









REF. 130123

## Seed Loaf with Corn 12% 265g

A rustic bread made with corn flour that stands out thanks to its **delicious flavour** and for its **crispy, golden** crust. It has an attractive appearance because of its special **diamond-shaped cuts**. Inside, an **alveolate, soft and hydrated crumb**, and its **slightly yellow** colour will surprise you. In addition, because of its production process, it is a **highly durable** bread.

Due to its size, it is ideal as a differentiating reference in establishments with small ovens

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|  |  |  |  |  |  |  |  |
| 265 g   | 44 cm   | 22 u.   | 6x5   | 30 boxes  | 180 °C  | 30 min  | 18-23 min   |



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