



REF. 131150

Labriego Bread 300g

Labriego Bread is the result of the perfect union of the unmistakable flavor of corn with the texture and smoothness of sunflower seeds.

CRUST: Thin and very crunchy, offering a delightful bite. A lively scoring runs across the surface, revealing the yellow tone of the interior, a sign of a truly unique bread.

CRUMB: Tender and fluffy, with a vibrant yellow hue and enriched with sunflower seeds.

300 g	46 cm	20 u.	30 boxes	180 °C	15-20 min	23-28 min



STONE OVEN · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB ·