



L'AUTENTICO

BAKERY

OTHER BREAD MIXES

Complete mix based on unrefined flours of exclusively Italian origin for the realization of good and fragrant bread, made as it once was.

Wheat germ, privileged source of fiber, makes the doughs rich in taste and with a higher content of fiber and nutrients. It contains whole wheat flour Tumminia stone-ground, one of the oldest grains of the Sicilian agricultural tradition. The fragrant notes of aromatic plants and the presence of sourdough dried by natural fermentation, give the final products the typical and authentic taste of tradition.

- Only with unrefined Italian flours.
- With sour paste.
- With seeds and wheat germ.
- High fibre and nutrient content.
- More workable and digestible mixtures

Product details

COD 000790

Allergeni/cross contaminazioni

Allergens



grano duro, grano tenero

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

Modalità d'uso



Bread