



Bread/Artisan Loaf



Tampa Bay Sour Round

Product code: 6582

A natural bread made with San Francisco sourdough, giving the bread a nice tangy flavor

Thaw & Bake

Keep frozen until ready to use. Thaw completely. Bake at 400° F for 15 to 20 minutes.

GTIN	008 34127 00658 0
Pieces / case	12
Cases / pallet	60
Shelf life:	12 months
Storage:	Store at 0°F (-18°C) or below.
Country of origin:	US
Patagonia Distribution (US)	LAN6582

Ingredients

Wheat Flour, Water, Natural Wheat Sour (Water, Fermented Wheat Flour), Wheat Gluten, Sea Salt, Yeast, Fermented Dough Extract (Water, Fermented Wheat Flour), Fava Bean Flour, Malted Barley Flour, Guar Gum, Evaporated Cane Juice, Malt Extract, Sunflower Lecithin, Xanthan Gum, Ascorbic Acid, Enzymes.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-US/eurobake/products/bread/artisan-loaf/tampa-bay-sour-round/>