

# Mediterranean Tomato Bread

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FB533



600g

20cm



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Wheat Flour (Fortified with Calcium Carbonate, Niacin, Iron, Thiamin), Water, Sun Dried Tomatoes 3% (Sun Dried Tomatoes, Salt), Tomato 1.4%, Yeast, Salt, Flour Treatment Agent: E 300, Barley Malt Flour.

## SPECIALITY BREADS

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**8 pieces per case**

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A double-fermented bread made with wheat sourdough and enriched with sun-dried tomatoes. Hand-shaped with care to create a rustic, Mediterranean-style loaf.

- Use what you need – Reduced wastage
- Made with 25% Wildfarmed Regenerative Flour
- Suitable for Vegan diets

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## Thaw & Serve