

## Mediterra Bakehouse Farm Bread Deli Loaf (Sliced)

Pain au Levain is considered the quintessential French sourdough bread. To give theirs its rich and complex flavor, the bakers at Mediterra Bakehouse mix wheat and white flour, then add their levain sourdough starter. It's honeycomb crumb and delicate tang make it very versatile. Farm bread is the perfect complement to a soup or stew, and it makes a delicious sandwich.



### Product Details

<b>Item</b>	520240
<b>Brand</b>	Mediterra Bakehouse
<b>Sold By</b>	CS
<b>Pack Qty</b>	6
<b>Pack Size</b>	56 oz
<b>Case GTIN/EAN/UPC</b>	801226215267
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	6 months
<b>Storage</b>	Frozen
<b>Kosher</b>	No
<b>Gross Case Weight</b>	19.5 LB
<b>Ingredients</b>	Unbleached hard wheat flour (malted barley flour, niacin, reduced iron, thiamine, mononitrate, riboflavin, folic acid), water, levain (unbleached hard wheat flour – malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, filtered water), wheat flour, whole-grain, sea salt.