

OSKAR SOURDOUGH LINE



BAKED IN A
STONE OVEN



WITH A LONG
DOUGH MATURATION



OF TRADITIONAL
INGREDIENTS

WHY ARE OSKAR SOURDOUGH BREADS BAKED IN A STONE OVEN THE BEST:

- > By using sourdough, we achieve a crispy crust and a unique scent
- > Sourdough will give an excellent, slightly sour, desired taste
- > Sourdough also guarantees a longer shelf life

DID YOU KNOW?

- > Oskar bread dough ripens for up to 20 hours and the total production of bread takes up to 27 hours
- > all ingredients, with an emphasis on flour, are carefully selected
- > to enhance the taste, we use a mixture of roasted seeds*

* in the products Oskar sourdough multigrain bread and Oskar sourdough sunflower bread

FOR A
BETTER
DAY.



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OSKAR SOURDOUGH LINE



NUTRI-SCORE



505 g

WHEAT SOURDOUGH BREAD

White wheat sourdough bread according to a traditional recipe with natural sourdough. With a crispy rustic crust, a soft center and an amazing real bread taste and aroma.



NUTRI-SCORE



505 g

MULTIGRAIN SOURDOUGH BREAD

Sourdough bread (11% sourdough content) with a high content of valuable oilseeds in the breadcrumb. Flax, sunflower, sesame, pumpkin, and poppy make up more than 7% of the content. The bread is characterized by an excellent taste, which is accentuated by a rich sprinkle.



NUTRI-SCORE



505 g

SUNFLOWER SOURDOUGH BREAD

A great variant of sourdough bread of wheat flour containing 10% of sourdough and roasted sunflower seeds in the dough. The crunchiness of the crust is completed by a rich sprinkle of sunflower seeds, which are a source of valuable antioxidants and anti-inflammatory agents.



NUTRI-SCORE



505 g

SPELT SOURDOUGH BREAD

Sourdough bread of wholemeal spelt flour according to a traditional recipe with natural sourdough (11%). Excellent crunchy bread you will never get tired of having with an amazingly delicate nutty taste. Thanks to the whole grain spelt flour it is also an excellent source of fibre, selected vitamins, and minerals.

FOR A
BETTER
DAY.

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