



**Kvasko.**  
CORNBREAD



**Kvasko.**  
CHEDDAR-JALAPEÑO



**Kvasko.**  
CARAWAY BREAD



**Kvasko.**  
PEASANT BREAD



**Kvasko.**

SOURDOUGH LINE FROM

**minit®**



# That's us, Kvasko



- > Free from additives, yeast and preservatives (E-free).
- > Baked in a stone oven.
- > With our mother (natural) sourdough.
- > With a long dough maturation, resulting in a soft and fluffy crumb.



NUTRI-SCORE  
**A B C D E**

## Kvasko cheddar-jalapeno bread 505 g

This mildly spicy bread combines the creamy richness of melted cheddar with the pleasant heat of jalapeño peppers. Its soft, tender crumb perfectly contrasts with the crispy, golden crust. During baking, the flavours blend beautifully, creating an irresistible combination that complements various dishes or serves as a delicious snack on its own. An ideal choice for lovers of bold flavours and unconventional combinations!

508g	-18°C	180min	200°C	5min	✓	12	32

Allergens: 1



NUTRI-SCORE  
**A B C D E**

## Kvasko cornbread 505 g

The sourdough cornbread combines high-quality ingredients and exceptional flavour. Its soft, fluffy crumb and crispy crust delight all the senses. The combination of wheat flour, natural sourdough, pumpkin and sunflower seeds gives each bite a rich nutritional value. The corn topping, along with a subtle touch of turmeric, which positively affects digestion, gives it a unique character. This bread will be a centerpiece of any table - whether for a daily breakfast or festive occasions.

508g	-18°C	180min	200°C	5min	✓	12	32

Allergens: 1, 11



## Kvasko caraway bread 505 g

Caraway bread is one of the most traditional types of bread in Slovak households. The most distinctive ingredient is ground caraway, considered to be the oldest spice in Europe, which gives the bread its specific flavour and aroma. The beautiful dark golden colour, crispy crust and soft crumb tempt you to take a bite and materialize the return to traditional baking values. The combination of wheat and wholemeal flour gives the bread a denser consistency, but the crumb is soft, tender and fluffy. The bread does not contain E's or any leavening additives. The secret of its exceptional taste lies in the honestly cultivated mother sourdough starter, so that the bread is rightly the centre of every meal, not just a small addition to it.

**You'll love it!**



508g -18°C 180min 200°C 5min ✓ 12 32

Allergens: 1

## Kvasko peasant bread 505 g

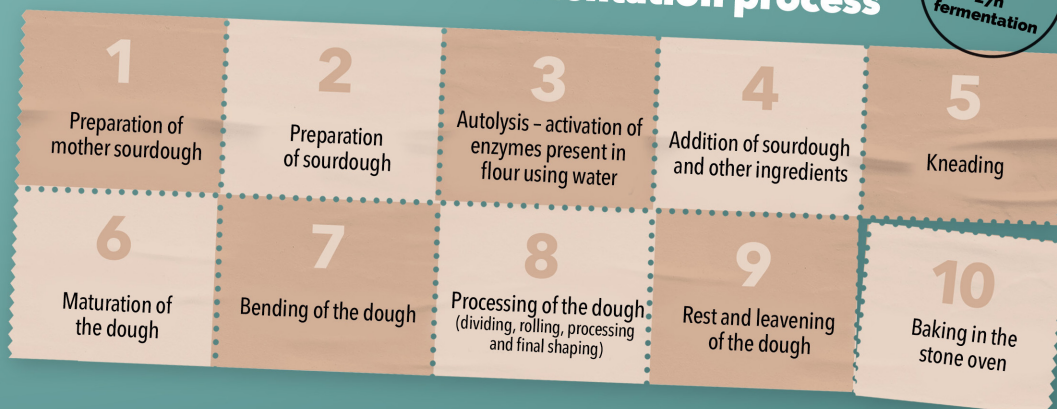
The recipe of the sourdough peasant bread is based on the values of our family company and adheres to honest traditions. It has a fantastic taste and aroma, crispy crust, fluffy and supple crumb, thanks to its baking in a traditional stone oven. The basis of its delicious taste and fluffy dough is properly grown ferment, which is given enough time to mature. The living micro organisms that are awakened in the sourdough starter during the long term maturation process have beneficial effects on the resulting quality of the bread. Kvasko peasant bread is the right choice if you love the true taste of bread and long to feel the smell of home. **You can't resist me!**



508g -18°C 180min 200°C 5min ✓ 12 32

Allergens: 1

## Our exceptional 27h fermentation process



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