

# OSKAR

## SOURDOUGH LINE



BAKED IN A  
STONE OWEN



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 exclusively
- > to enhance the taste, we use a mixture of roasted seeds\*

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



### 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.



### Multigrain sourdough bread

Sourdough bread (11% sourdough content) with a high content of valuable oil-seeds 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.



### 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.

**FOR A  
BETTER  
DAY.**

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