

Barrio Bread

How to care for your fresh bread

For up to a week:
Store in a plastic bag at room temperature.

For up to a month:
Freeze in a plastic bag.
(You may wish to slice.)

To restore a crisp crust, reheat an entire loaf at 425° for 5-10 minutes directly on your oven rack. Or toast individual slices. Frozen slices need not be thawed before toasting.

This bread is different

It's made with freshly milled organic flour and sourdough starter (levain), a natural yeast that creates the complex structure and flavor you experience. During the fermentation process, enzymes predigest starches, proteins, and sugars in the grain for a lower carbohydrate bread that retains the grain's vitamin and mineral content. Acetic acid produced during the process is a natural preservative enabling you to store your bread longer than regular bread. Without artificial preservatives or additives, our breads are nutritionally dense, bringing bread back to healthy.

Live your best life with healthy daily bread!