

Gran Reserva, This is the bread.

Made with sourdough and carefully selected wheat varietals, and a triple fermentation process known by our signature brand name "Gallés Bread Process". No preservatives. This bread has character: crispy crust, honeycombed crumb and an exquisite flavor. The purest homemade-style bread.





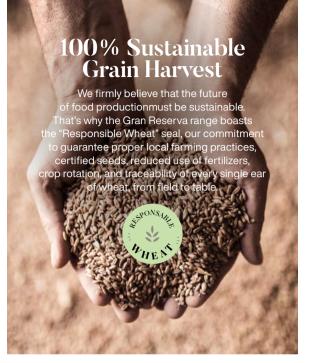
European recipe

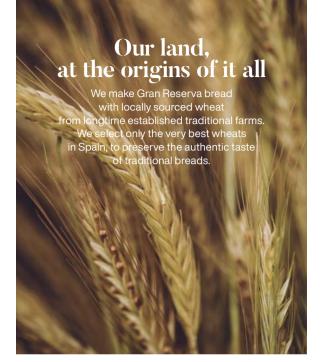
Clean Label

Triple fermentation

GMO-Free

High hydration ratio







The Gran Reserva production process

These are the basic steps taken to achieve optimal results for this bread:

Natural	Triple fermentation	Dough	High hydration ratio
Flours from the best wheat varietals. nanks to the high-quality protein, we develop a gluten network with the ideal elasticity,	· Creamy color · Rich in air bubbles · Larger loaf size · Attractive crust patterns	· Greater volume · Light texture · Rich in a variety of aromas · Stays fresh longer	The entire range is 65%-75% hydration Firm honeycomb structure Thick, crunchy crust
strength, and stability		· Improved colour	

Bread's best features are the result of good technique.

Thanks to this process, our bread acquires just those features which make it a traditional bread for a new generation.

Appearance	Longer shelf life	
· Rustic look	The sourdough extends shelf life.	
,, ,	and helps the bread retain its soft, light texture	
· Golden crust,		
	Rustic look Airy, honeycombed crumb, cream-colored, with large air bubbles	

A single procedure, three shapes.



Our family of rustic breads come in 3 shapes with a range of possibilities: **baguette**, round loaf or sandwich loaf. 3 perfect shapes to broaden your options and create the best recipes. A perfect accompaniment to your exquisite dishes, or in delicious sandwiches.



The famous baguette in the most traditional style, family size.

Hearty flavor, extraordinary crumb, great volume, long shelf life.



The most authentic bread with a distinctive flavor, crumb and crust.



An ideal size, with a very crunchy crust and a honeycombed crust for special sandwiches.

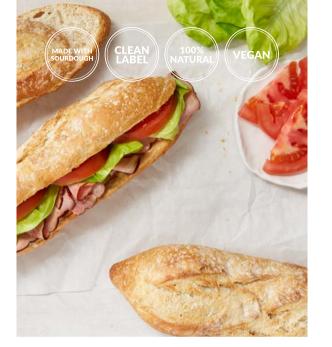


· Artisanal style

8400-425° | ₩5-7' | 1208 in

- · Triple fermentation
- · Crispy crust; soft, spongy crumb

Ideal as a side or for sandwiches



22421 Gran Reserva Sandwich Baguette

2 ± 50 u | △ 5.29 oz | ➡ 5x7 | ❖ 15-20' **3** 355-365° | ₩ 20-25' | ♣ 10.04 in

- · Golden crust
- · Lightly floured, rustic shape, light crumb
- · Honeycombed crumb with a dark ivory color

Ideal for sandwiches



20041 Gran Reserva Rustic Country Loaf Bread

⊞ 13 u | △ 17.64 oz | ₽ 5x7 | ♂ 30-40'
③ 335-355° | ₩ 35-45' | ¶ 12.5 in

- · 100% wheat flour
- · Bold flavor, soft crumb, hearty crust
- · High-quality loaf
- · Maximum versatilitly

Ideal for sandwiches and slices

Par Baked, Rustic Bread.

Very convenient and easy to handle with a quick time in the oven to brown off. The partial bake option offers more flexibility when baking.

1. Pan out and allow to thaw completely, (Do not place in cooler-refrigeration will dry out product).



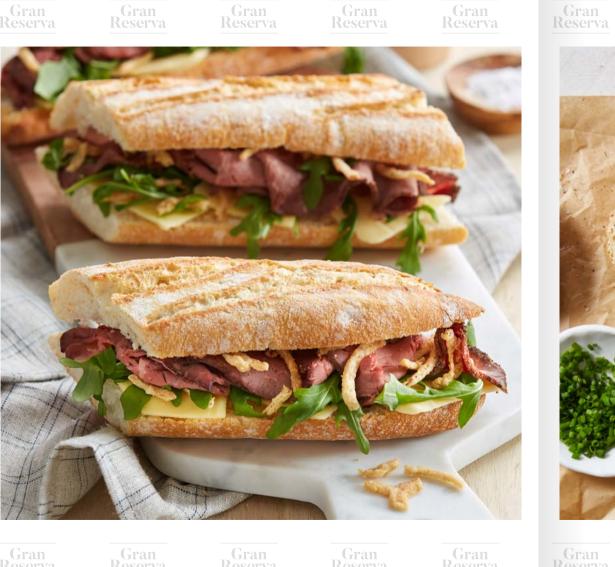
2. Place in oven. Bake until golden brown.



3. Cool completely before packaging













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