#### A Loaf for Every Craving, Crafted with Care.



Classic Sourdough Timeless Flavor, Wholesome Goodness. **35** SAR



Wholewheat Sourdough

Nutrient-Rich & Hearty: Wholesome Satisfaction.

**40** SAR



Sourdough

Distinctive & Earthy: A Flavorful Tradition.

**45** SAR



Classic Sourdough (with Olive Filling)

Mediterranean Delight: Savory & Aromatic.

**45** SAR



Classic Sourdough (with French Cheese Filling)

> Indulgent & Comforting: A Sophisticated Taste.

**60** SAR

### DID YOU KNOW?

The long fermentation process in sourdough breaks down complex carbohydrates, making it gentler on the digestive system.



Say hello to "Sourdough for the Soul," a collection of handcrafted sourdough breads baked with care and a deep respect for traditional methods. We believe that bread should be more than just sustenance; it should nourish your body and soul.

Discover the satisfying chew, the tangy aroma, and the wholesome nourishment of truly artisan sourdough.





Baked with Passion, Alive with Goodness.

SOURDOUGH FOR THE SOUL

Artisan Breads Crafted for Flavor and





Looking for effective ways to support your overall health.

## FOR THE BREAD INDULGER



Seeking handcrafted breads made with passion and expertise.

**Nourishment** for every lifestyle.



# FOR THE GUT LOVERS

Recognizing the link between gut health and overall vitality.

# FOR THE NATURAL SEEKERS

All-natural goodness that helps achieve a better YOU.





### READY TO EXPERIENCE THE **SOUL** OF SOURDOUGH?

Discover the delicious and nourishing world of sourdough. Elevate your meals with our handcrafted artisan breads.

SEND US A MESSAGE ON WHATSAPP



+966 50 612 1757



CHECK OUT OUR WEBSITE

www.fermentina.me