

German Master Bakers all-natural bread hitting grocery store shelves Monday, November 9, 2020.

Locally made all-natural bread to be available in the Austin and San Antonio Markets



New Braunfels, Nov 4, 2020 ([IssueWire.com](https://www.issuewire.com)) - Old World Foods, LLC, has launched a new brand, Uwe's All-Natural.

Uwe's All-Natural is the culmination of a German Master Baker's American dream and his wife's passion to bring AMAZING bread to bread lovers everywhere.

What makes this bread so special you ask?

Uwe's All-Natural is Handcrafted in New Braunfels, TX and scratch-made in small batches by German Master Bakers, the way bread is supposed to be made. They start with century-old recipes and techniques and add simple, all-natural, non-GMO ingredients to give you a great tasting artisan bread that your taste buds will remember forever.

Each loaf of Uwe's bread is all-natural and made with unbleached and non-bromated flour and without chemical additives, artificial colors, flavors, high fructose corn syrup, unnecessary added sugars and preservatives.

Available at Arlan's Market in Austin, New Braunfels, Seguin, and Schertz, Uwe's All-Natural will be offering Authentic German bread like their German Rye Sourdough Bread, Jewish Rye Sourdough Bread, Sunflower Sourdough Bread, and Six Grain Sourdough Bread, as well as some American favorites like White Sourdough Bread, Garlic Rosemary Bread, and White Bread.

For more information about Uwe's All-Natural bread please visit their website at <http://www.uwesallnatural.com>



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