



REF. 13010

Small Catering Traditional Bocata made with Whole Wheat Flour 25% 75g

A rustic roll made with a double process of rests and fermentation and it is also wholemeal with fibres that help to regulate intestinal transit. It has a centre slightly darkened by the barley flour that the recipe includes. Its texture is very crispy thanks to the wheat bran topping on its crust.

75 g	19 cm	65 u.	48 boxes	180 °C	20 min	13-15 min

"WHOLEGRAIN" WHOLEMEAL · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Sandwich bread / Wholemeal Bread / Rustic Bread

