



REF. 130412

Whole weat 100% Loaf 240g

A bread made with 100% wholemeal flour, which lends it a darker colour, a denser crumb and a more intense taste. What's more, the ground wholegrain flour has a greater satiating effect and is high in fibres, which helps to regulate intestinal transit.

240 g	39 cm	36 u.	30 boxes	180 °C	20-30 min	15-18 min

LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Family bread / Wholemeal Bread / Rustic Bread

