



REF. 13536

Rye Country Bread 51% and with Flax 12% 340g

Made with rye flour, wheat flour, sourdough and brown flax seeds that give it an attractive appearance. As a result we get a bread slightly darkened but with a taste of moderate acidity result of the perfect balance in the proportion of flours. To enjoy the benefits of rye without give up a great flavor.

340 g	25 cm	15 u.	8 x 5	40 boxes	180 °C	60 min	12-16 min

STONE OVEN · IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·

Bread / Country bread / Seeds and Cereals / Stone Oven

