REF: P862A
EAN-13: 8436017108507 | EAN-14: 18436017108504

RYE LOAF 50%

205GR
PRE-COOKED WEIGHT







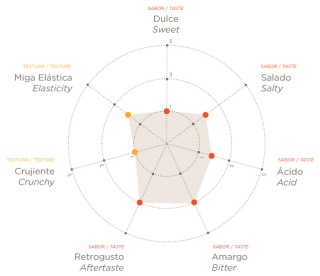
PRE-COOKED WEIGHT	205 g
LENGTH(CM)	30 cm
WIDTH(CM)	7 cm
DEFROSTING	20 min
COOKING	16 min |180 °C
BOX DIMENSION	600x398x263
UNITS PER BOX	40 Units/Box | 28 Boxes/Pallet

SOURDOUGH

TWO STAGE FERMENTATION PROCESS

CLEAN LABEL

SOURCE OF FIBRE



A bread made with 50% rye, offering an intense flavor and labeled as a source of fiber. The Rye Mini Baguette 50% is a bread with a rustic soul and authentic taste, born from a balanced combination of rye flour (50%) and wheat flour (50%). Thanks to this blend, it is easier to digest and promotes a pleasant feeling of well-being after meals. Its recipe, enriched with inactive sourdough and malted flours, gives it a thin and flavorful crust that adds character and ensures excellent preservation. Its deep aromatic profile appeals to those who appreciate breads with a strong personality, while its fiber content makes it a healthy option, ideal for maintaining a balanced diet and supporting good digestion. Thanks to its individual baguette-style format, it is perfect for small households, consumers looking to stand out, or anyone seeking a functional, tasty, and practical bread.