

RYE GOURMET ROLL









With an unmistakable toasted, thick and slightly dark crumb, this bread has a characteristic taste thanks to the mixture of wheat flour (50%) with rye flour (50%). It is a very particular bread that together with the sourdough acquires a somewhat bitter and different taste.

SOURDOUGH

TWO STAGE FERMENTATION PROCESS

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CLEAN LABEL

CLEAN LABEL

(8)

SOURCE OF FIBRE

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UNITS PER BOX	84 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	16 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	6 cm
LENGTH(CM)	16 cm
PRE-COOKED WEIGHT	92 g

