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RYE LOAF 50%



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.

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

- SOURDOUGH
- TWO STAGE FERMENTATION PROCESS
- CLEAN LABEL
- SOURCE OF FIBRE

