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



CLEAN LABEL



VEGAN



NUTRISCORE B SOURCE OF FIBRE

UNITS PER BOX	84 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	14 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	6 cm
LENGTH(CM)	16 cm
PRE-COOKED WEIGHT	92 g

