

## 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.

| 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 a                           |



SOURDOUGH



**CLEAN LABEL** 



SOURCE OF FIBRE

