

REF. 12514

Rustic Loaf Premium 310g

A loaf with an extra crunchy rustic appearance with a great taste. It is made with a high % of natural sourdough, which lends it its characteristic taste and it's made with slow kneading and several hours of fermentation. The selection of wheat and rye flour stands out. A source of fibre.

							
310 g	50 cm	24 u.	4 x 7	28 boxes	180 °C	20-30 min	17-19 min



IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·