









REF. 13536

Rye Country Bread 51% and with Flax 12% 340g

Made with rye flour, wheat flour, sourdough and brown flax seeds that give it an attractive appearance. As a result we get a bread slightly darkened but with a taste of moderate acidity result of the perfect balance in the proportion of flours. To enjoy the benefits of rye without give up a great flavor.

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|  |  |  |  |  |  |  |  |
| 340 g | 25 cm | 15 u. | 8 x 5 | 40 boxes | 180 °C | 60 min | 12-16 min |



STONE OVEN · IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·