

REF. 13683

Rye Premium Country Bread 1800g, made with Sourdough pH4.8

Premium artisan loaf, with 100% natural ingredients, exclusive sourdough, long resting times and baked in oven with stone deck, achieving a crunchy crust and a highly alveolate crumb with an exceptional flavour and aroma. This loaf is characterised by the mixture of wheat and rye. Balanced flavour with acid nuances.

							
1800 g	28 cm	5 u.	4 x 6	24 boxes	180 °C	120 min	15 min



MADE WITH SOURDOUGH · STONE OVEN · SOURCE OF FIBRE · INCLUDES BAGS INSIDE THE BOX · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·