









REF. 130412

## Whole weat 100% Loaf 240g

A bread made with 100% wholemeal flour, which lends it a darker colour, a denser crumb and a more intense taste. What's more, the ground wholegrain flour has a greater satiating effect and is high in fibres, which helps to regulate intestinal transit.

							
240 g	39 cm	36 u.	6 x 5	30 boxes	180 °C	20-30 min	15-18 min



"WHOLEGRAIN" WHOLEMEAL · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·