









REF. 130126

Rye 16% and Spelt 3% Bread 130g

A new bread with incomparable taste and texture thanks to being made of rye flour, seeds and spelt flour as well as apple fibre and wheat bran. In addition, it has a topping of sesame, flax seeds and poppy seeds. High fiber content.

							
130 g	21,5 cm	30 u.	8 x 8	64 boxes	180 °C	20-30 min	14-16 min



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