









REF. 299

Whole Grain Bread 340g

A loaf made with wholemeal wheat flour and sourdough. The whole grain contains germ (which provides antioxidants and phytonutrients), endosperm (which provides protein and starch) and bran (source of fibre, vitamins and minerals). High fibre content. Protein source.

							
340 g	27 cm	15 u.	8 x 6	48 boxes	180 °C	30 min	25-30 min



"WHOLEGRAIN" WHOLEMEAL · STONE OVEN · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·