

**REF. 131061**

## 60% Rye Country Bread made with Sourdough pH 4.8 400g

### PREMIUM AND 100% NATURAL!

100% natural products, where the fermentation process is mainly done by the sourdough.







**PREPARATION.** Made with wheat flour, 60% rye flour\*, and 12% whole wheat sourdough.

**CRUST.** Rustic crust, with lively slashing and a nice dark tone that contrasts with the floured surface.

**CRUMB.** Spongy, soft, and fresh.

**FLAVOUR.** A unique, robust, and intense flavour with balanced acidity.

(\*)% of total flours.

						
400g g	25,5 cm	14 u.	40 boxes	180 °C	60 min	14-16 min



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