

## Type 1150 Rye Flour

Our Type 1150 Rye Flour is milled from rye grains into a dark standard flour. This traditional rye flour is particularly popular for making sourdough.

We offer both a conventional version and an organic version (Naturland, Bioland, EU organic flour).

Type 1150 Rye Flour is excellent for making:

- Sourdough
- Rye-wheat bread
- Gingerbread
- Rye rolls

### Ingredients:

100% Rye

### Nutritional values per 100g

Energy	1387 kJ 328 kcal
Fat / of which saturates	1,3g 0,2g
Carbohydrates / of which sugars	67g 1g
Fibre	8,6g
Protein	7,7g
Salt	<0,01g

### Packaging sizes



25kg bags



loose loading



Big Bag



bags up to  
10kg

### Deliverable in



Bioland



EU organic



halal



conventional



kosher



Naturland