

REF. 542

French Loaf 270g

Long-fermentation bread, with more than 7 hours' natural fermentation, which lends it a crunchy crust, a soft crumb and an intense flavour.

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270 g	45 cm	20 u.	36 boxes	175-185 ⁰C	15-20 min	18-23 min





SOURCE OF FIBRE · VEGAN ·