

REF. 885

Paris Loaf 350g

Bread made with a long fermentation process, a bread that crunches and retains its flavour all day.

靣		EFF.		B	*	
350 g	57 cm	22 u.	28 boxes	175-180 °C	15- 20 min	23-28 min



SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·