









REF. 13380

Bakers Loaf 290g

This high-volume Loaf with an extra crunchy crust is made with the exclusive natural cold fermentation process. It stands out due to its intense golden colour which is achieved quickly during baking, its exceptional volume and greater durability. In its crust, it had a pleasant slashed texture, which demonstrates its crunchy texture.

							
290 g	46,5 cm	22 u.	6 x 5	30 boxes	180 °C	15-20 min	18-23 min

MEDIUM DURABILITY ·

