

REF. 12951

## Tradition Baguette with Sourdough 280G

Bread with a very attractive appearance, pronounced scoring, a toasted colour and slightly floury.  
Made like the rest of the tradition range to achieve greater durability, colour, volume and taste.

							
280 g	55 cm	32 u.	4 x 7	28 boxes	180 °C	30 min	17-19 min



IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·