

REF. 130174

Acqua Bread 270g

Aqua Bread stands out for its high water content. This allows the dough to gain volume thanks to the development of the yeast, achieving a crumb with large alveoli.

This bread will be ideal for family meals.

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| 270 g | 44 cm | 24 u. | 6 x 5 | 30 boxes | 180 °C | 20-30 min | 12-15 min |







