









REF. 8359

## Natural Bocata 170g

A bread with a unique personality, with rectangular cross-cuts and great durability. The best shape for making tasty and appealing sandwiches, it is floury and has a light centre.

							
170 g	28 cm	40 u.	4 x 7	28 boxes	180 °C	20 min	15-18 min



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