

REF. 13004

Small Catering Traditional Bread 75g

An appealing floury rustic roll that will also surprise you with its great flavour and quality. Made according to traditional methods, with a double rest and fermentation process, to give it exceptional organoleptic properties of aroma, texture and taste.

							
75 g	19 cm	71 u.	8 x 6	48 boxes	180 °C	20 min	12-14 min



SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·