

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.

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



 $\texttt{SOURCE OF FIBRE} \cdot \texttt{LONG RESTS} \cdot \texttt{HIGHLY HYDRATED} \cdot \texttt{ALVEOLATE CRUMB} \cdot \texttt{HIGH DURABILITY} \cdot \texttt{VEGAN} \cdot \texttt{VEGAN}$