









REF. 13958

## Mediterranean Riquiña Bread 275g

Made according to the artisan method, with long fermentations in its process and slow baking that give it a great flavour and durability. It has a very characteristic appearance due to its slightly floury crust and pointed ends.

							
275 g	45,5 cm	23 u.	6 x 5	30 boxes	180 °C	30 min	20-25 min



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