









REF. 13975

Mediterranean Traditional Bread 265g

Made with a mixture of wheat and rye flours, triple fermentation and slow, uniform baking. Its crust is floury and it has an aroma, texture and traditional flavour that bring to mind the bread we've always known.

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|  |  |  |  |  |  |  |  |
| 265 g | 41,5 cm | 24 u. | 6 x 5 | 30 boxes | 180 °C | 30 min | 20-25 min |



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