









REF. 12503

Tradition Wheatstalk Loaf 250g

A loaf of excellent quality and an attractive appearance with an extra-crunchy golden crust and bubbles that stays like that all day. Time is its fundamental ingredient. A bread that's made slowly.

							
250 g	42 cm	27 u.	6 x 5	30 boxes	180 °C	20-30 min	17-19 min



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