









REF. 12473

Tradition Wheatstalk Long Loaf 280g

A loaf with a very attractive shape thanks to the original profile of its surface in the shape of an ear and to its floury crust.

							
280 g	50 cm	28 u.	4 x 7	28 boxes	180 °C	20-30 min	17-19 min



SOURCE OF FIBRE • MORE GOLDEN • CRUNCHIER • HIGH-MEDIUM DURABILITY • TENDER FOR LONGER • VEGAN • CEREAL MIX FLOUR •