





REF. 13383

Large Traditional Croustillante Loaf 260g

We present our Croustillante bread. A bread made with the exclusive natural cold-fermentation process. The multiple-cut scoring is a notable feature of its appearance, as is the floury surface, which lends it a more rustic touch. The intense golden and lightly quartered crust shows off its exceptional crunchy texture.

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| 260 g | 50 cm | 30 u. | 4 x 7 | 28 boxes | 180 °C | 15-20 min | 18-23 min |



SOURCE OF FIBRE · MORE GOLDEN · CRUNCHIER · HIGH-MEDIUM DURABILITY · TENDER FOR LONGER · VEGAN ·