







REF. 13971

Tradition Family Loaf 355g

A large bread made with double kneading, a longer rest and fermentation time and a double baking system, which gives it with a light and crispy crust, great flavour and durability. Floured crust.

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|  |  |  |  |  |  |  |
| 355 g | 52 cm | 23 u. | 28 boxes | 180 °C | 30-40 min | 20-22 min |



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