



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.

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



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