




REF. 131260

Bâton Verité 300g

The Bâton Verité offers the perfect balance between size and flavor, becoming the standout format on any shelf. Its characteristic longitudinal cut allows for even expansion during baking, revealing a crispy crust and a light, open-crumb interior that reflects the full essence of the Verité range.

Practical and versatile, it is ideal for hospitality and retail, perfect for menus, tapas, and sandwiches, adding a rustic touch that sets it apart from standard bread.



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| 300 g | 42 cm | 22 u. | 30 boxes | 180 °C | 20-30 min | 13-16 min |



LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·