



Bread / Family bread / Traditional / Tradition

REF. 745

Provenzal Loaf 260g

Long cold-fermented bread, with a glazed crust and an intense flavour, floury and pointed at the ends.

260 g	57 cm	30 u.	28 boxes	180 °C	15-20 min	18-23 min

SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·

