



Bread / Family bread / Traditional / Tradition

REF. 542

French Loaf 270g

Long-fermentation bread, with more than 7 hours' natural fermentation, which lends it a crunchy crust, a soft crumb and an intense flavour.

270 g	45 cm	20 u.	36 boxes	180 °C	15-20 min	18-23 min

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

