



Bread / Family bread / Traditional / Tradition

REF. 885

Paris Loaf 350g

Bread made with a long fermentation process, a bread that crunches and retains its flavour all day.

350 g	57 cm	22 u.	28 boxes	180 °C	15- 20 min	15-20 min

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

