



REF. 225

Crossed Loaf 265g

A traditional bread with a crunchy texture, a lightly-floured crust and an original cut. An ideal bread for day-to-day use.

265 g	45 cm	20 u.	36 boxes	175-185 °C	15-20 min	18-23 min

LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Family bread / Traditional / Rustic Bread

