



REF. 798

Joselito XL Express 35g

A tapas roll made in a cold-fermentation process that lends it a crunchier crust, a more intense flavour and greater durability.

35 g	11 cm	125 u.	48 boxes	180 °C	15-20 min	4-7 min

SOURCE OF FIBRE • LONG RESTS • EXPRESS • ALVEOLATE CRUMB • HIGH DURABILITY •

Bread / Mini roll / Traditional / Rustic Bread

