



REF. 575

Tradition Bread With Cereals 280g

A bread made using a very long fermentation process, it's dipped in cereals and seeds, which makes this crunchy-crust bread an irresistible and very tasty food.

280 g	56 cm	25 u.	28 boxes	180 °C	15-20 min	18-23 min

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

