



REF. 801

Premium Loaf 230g

A bread dipped in a selection of cereals, a luxury for a balanced diet. A long baguette made with a mix of cereals in the crust and in the inside, it's very crunchy and has a delicious flavour.

230 g	45 cm	30 u.	36 boxes	180 °C	15-20 min	18-23 min

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

Bread / Family bread / Seeds and Cereals / Tradition

