

REF. 8158

Baguette Made with Whole Wheat Flour 25% 250g

All the features of the baguette: a crispy crust and soft centre with the added value that a higher fibre content provides. An indispensable reference point for adapting to current healthy trends in the market.

							
250 g	56 cm	35 u.	4 x 7	28 boxes	180 °C	30 min	18-20 min



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