



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.	28 boxes	180 °C	30 min	18-20 min

SOURCE OF FIBRE · MEDIUM DURABILITY ·

