



Bread / Family bread / Traditional / Tradition

REF. 12951

# Tradition Baguette with Sourdough 280G

Bread with a very attractive appearance, pronounced scoring, a toasted colour and slightly floury.  
Made like the rest of the tradition range to achieve greater durability, colour, volume and taste.

|       |       |       |          |        |        |           |
|-------|-------|-------|----------|--------|--------|-----------|
|       |       |       |          |        |        |           |
| 280 g | 55 cm | 32 u. | 28 boxes | 180 °C | 30 min | 17-19 min |

IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·

