



REF. 8399

Mediterranean Traditional Demi-Baguette 135g

Made according to traditional methods with kneading, double fermentation and slow, uniform baking. It has the ideal shape for preparing irresistible baguettes with a unique flavour and a very artisan appearance (with pointed ends and floury).

135 g	28 cm	60 u.	28 boxes	180 °C	20 min	15-18 min

SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Sandwich bread / Traditional / Rustic Bread

