



REF. 8359

Natural Bocata 170g

A bread with a unique personality, with rectangular cross-cuts and great durability. The best shape for making tasty and appealing sandwiches, it is floury and has a light centre.

170 g	28 cm	40 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

