



REF. 13958

Mediterranean Riquiña Bread 275g

Made according to the artisan method, with long fermentations in its process and slow baking that give it a great flavour and durability. It has a very characteristic appearance due to its slightly floury crust and pointed ends.

275 g	45,5 cm	23 u.	30 boxes	180 °C	30 min	20-25 min

SOURCE OF FIBRE · LONG RESTS · TRIPLE FERMENTATION · HIGH DURABILITY ·

Bread / Family bread / Traditional / Rustic Bread

