



REF. 12113

Super Village Bread 500g

A loaf made with long rest fermentation periods, with an aroma and flavour characteristic of bread of old, as well as high water content and durability. A slight toasted colour, with a fine and crispy crust. Its centre is highly alveolated and very spongy.

500 g	55 cm	18 u.	28 boxes	180 °C	30 min	25-30 min

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

Bread / Family bread / Traditional / Rustic Bread

