



REF. 13756

Small Mediterranean Bread 65g

An appealing roll with a floury appearance and pointed ends. Also notable for its excellent flavour and aroma.

65 g	15 cm	72 u.	48 boxes	180 °C	20 min	10-15 min

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

Bread / Roll / Traditional / Rustic Bread

