



Bread / Family bread / Traditional / Tradition

REF. 12473

Tradition Wheatstalk Long Loaf 280g

A loaf with a very attractive shape thanks to the original profile of its surface in the shape of an ear and to its floury crust.

280 g	50 cm	28 u.	28 boxes	180 °C	20-30 min	17-19 min

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