



REF. 130529

Candeal Loaf 260g

Also called simply white bread, this bread is characterised by the dense white crumb. Refined durum wheat flour, which is lower in gluten, is used. This type of bread is widely consumed in some areas of Spain, especially in the centre of the country, in Castile and Leon, Andalusia and Extremadura.

260 g	43 cm	22 u.	36 boxes	180 °C	30 min	14-18 min

LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Family bread / Traditional / Rustic Bread

