



Bread / Family bread / Traditional / Tradition

REF. 12471

Bread of the North Tradition 320g

Very attractive rustic-looking bread, due to its pronounced fringes, toasted color and lightly floured crust. Like all the wheatstalk range, this reference stands out for its extra crunchy crust, the result of its slow preparation.

320 g	52 cm	26 u.	28 boxes	180 °C	20-30 min	17-19 min

SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·

