



REF. 178255

Orchard Family Bread 330G

This bread acquires its entire splendor when we discover its impressive alveolate crumb.

Its very high hydration and its slow production process gives as a result this crisp, light and durable bread.

A truly exceptional bread.

330 g	52 cm	22 u.	32 boxes	180 °C	20 - 30 min	14 - 16 min

STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·

Bread / Family bread / Traditional / Stone Oven

