

REF. 542

## French Loaf 270g

Long-fermentation bread, with more than 7 hours' natural fermentation, which lends it a crunchy crust, a soft crumb and an intense flavour.

						
270 g	45 cm	20 u.	36 boxes	180 °C	15-20 min	18-23 min



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