

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.

靣		ffh	<u></u>	B	*	Ċ
270 g	45 cm	20 u.	36 boxes	180 °C	15-20 min	18-23 min



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