









REF. 13381

Doré Bread 260g

Extra crunchy bread, made with the exclusive natural cold fermentation process. This bar stands out for its intense golden color, high-volume and durability. In its crust, the pronounced slashes and a pleasant cracked texture demonstrate its crunchy texture.

							
260 g	41 cm	25 u.	6 x 5	30 boxes	180 °C	15-20 min	18-23 min

MEDIUM DURABILITY ·

