









REF. 8158

## Baguette Made with Whole Wheat Flour 25% 250g

All the features of the baguette: a crispy crust and soft centre with the added value that a higher fibre content provides. An indispensable reference point for adapting to current healthy trends in the market.

|   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |
| 250 g   | 56 cm   | 35 u.   | 4 x 7   | 28 boxes  | 180 °C  | 30 min  | 18-20 min   |



"WHOLEGRAIN" WHOLEMEAL • SOURCE OF FIBRE • MEDIUM DURABILITY • VEGAN •