

REF. 13682

Panorigen Classic Premium Country Bread, made with sourdough pH 4.8 1,8 Kg

Premium artisan loaf, with 100% natural ingredients, exclusive sourdough, long resting times and baked in oven with stone deck, achieving a crunchy crust and a highly alveolate crumb with an exceptional flavour and aroma. This loaf is made with the best varieties of wheat. In addition, the slow and careful flour milling process preserves the content and stability of its minerals, vitamins and proteins.

							
1800 g	30 cm	5 u.	4 x 6	24 boxes	180 °C	120 min	15 min



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