









REF. 8378

## Large Mediterranean Traditional Baguette 295g

A rustic bread made with an impeccable selection of raw materials, a long rest period for the dough and slow baking. The result is a crispy crust and a spongy centre.

							
295 g	57.5 cm	25 u.	4 x 7	28 boxes	180 °C	30 min	20-25 min



SOURCE OF FIBRE • LONG RESTS • HIGHLY HYDRATED • ALVEOLATE CRUMB • HIGH DURABILITY • VEGAN • CEREAL MIX FLOUR •