









REF. 12503

Tradition Wheatstalk Loaf 250g

A loaf of excellent quality and an attractive appearance with an extra-crunchy golden crust and bubbles that stays like that all day. Time is its fundamental ingredient. A bread that's made slowly.

							
250 g	42 cm	27 u.	6 x 5	30 boxes	180 °C	20-30 min	17-19 min



SOURCE OF FIBRE • MORE GOLDEN • CRUNCHIER • HIGH-MEDIUM DURABILITY • TENDER FOR LONGER • VEGAN • CEREAL MIX FLOUR •