







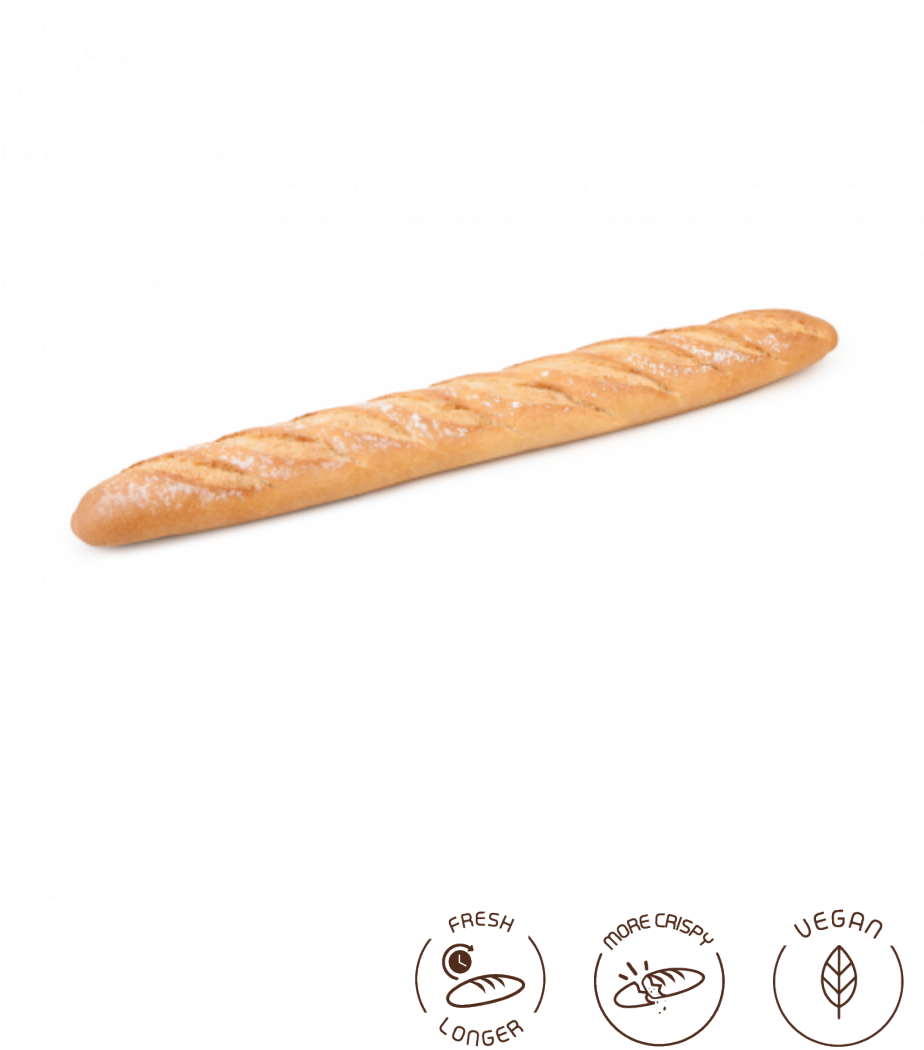


REF. 13383

Large Traditional Croustillante Loaf 260g

We present our Croustillante bread. A bread made with the exclusive natural cold-fermentation process. The multiple-cut scoring is a notable feature of its appearance, as is the floury surface, which lends it a more rustic touch. The intense golden and lightly quartered crust shows off its exceptional crunchy texture.

							
260 g	50 cm	30 u.	4 x 7	28 boxes	180 °C	15-20 min	18-23 min



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