

REF. 12661

Tradition Big Loaf 390g

A long process of preparation with double kneading, longer rest and fermentation times and a double baking system. Very attractive thanks to its traditional shape.

							
390 g	55 cm	22 u.	4x7	28 boxes	180 °C	20-30 min	18-20 min



SOURCE OF FIBRE · MORE GOLDEN · HIGH-MEDIUM DURABILITY ·