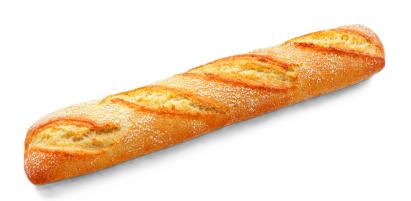


BAGUETTE GOURMET LARGE









A classic among the loaves of bread. Bread is part of the daily life of many of us. It is present in breakfast from early morning until late evening at dinner, including meals and snacks. In that daily life, besides needing breads that give us quality and versatility, we need breads that are well preserved. For this reason, this bar of 250 grs, is the safe bet to take home a bread that is well preserved throughout the day. Rustic appearance, golden crust and soft floured. Its crumb is white, homogeneous and spongy. Its soft taste and lightness make this bar a bread that combines with any food. It is ideal as table bread for every day, for sandwiches, and on toast for breakfast.



TWO STAGE FERMENTATION PROCESS CLEAN LABEL

UNITS PER BOX	32 Units/Box 24 Boxes/Pallet
BOX DIMENSION	503x293x461
COOKING	17 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	7 cm
LENGTH(CM)	45 cm
PRE-COOKED WEIGHT	280 g

