

PREMIERE 270









The breads of the Premiére family are characterised by their intense flavour obtained thanks to the mother dough and a long fermentation process. In this case, the dimensions of the Premiére 270 are adapted to the hostelry oven, so it is ideal if we want to accompany our menu with a bread with a lot of personality that is well preserved throughout the day.



SOURDOUGH

TWO STAGE FERMENTATION PROCESS



CLEAN LABEL

🂋 VEGAN

NUTRISCORE B

SOURCE OF PROTEIN

UNITS PER BOX	28 Units/Box 24 Boxes/Pallet
BOX DIMENSION	503x293x461
COOKING	18 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	8 cm
LENGTH(CM)	44.5 cm
PRE-COOKED WEIGHT	270 g

