



REF: Q201A
EAN-13: 8436017117455 | EAN-14: 18436017117452









PREMIERE 270



The breads of the Première 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 Première 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.

UNITS PER BOX	28 Units/Box 24 Boxes/Pallet
BOX DIMENSION	503x293x461
COOKING	18 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	8 cm
LENGTH(CM)	44.5 cm
PRE-COOKED WEIGHT	270 g

-  SOURDOUGH
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-  TWO STAGE FERMENTATION PROCESS
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-  CLEAN LABEL
-  CLEAN LABEL

