



REF: P132E
EAN-13: 8436017107777 | EAN-14: 18436017107774



WHITE GOURMET ROLL



This small piece of 55 grs is the safe bet for the hostelero. Thanks to the two-stage fermentation process it receives, we get a bread with volume, a more spongy crumb and a slightly sweet flavour and aroma. The advantage of this bread is that it has a rustic appearance, with a floured crust and a very marked greine, so you get an attractive product that works both on the table and in montadito or even in skewer bar. This piece is a fully baked bread.

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| UNITS PER BOX | 130 Units/Box 24 Boxes/Pallet |
| BOX DIMENSION | 494x294x432 |
| COOKING | 0 min 0 °C |
| DEFROSTING | 30 min |
| WIDTH(CM) | 6.75 cm |
| LENGTH(CM) | 10.5 cm |
| COOKED WEIGHT | 55 g |

 **TWO STAGE FERMENTATION PROCESS**
 **CLEAN LABEL**
 **READY**

