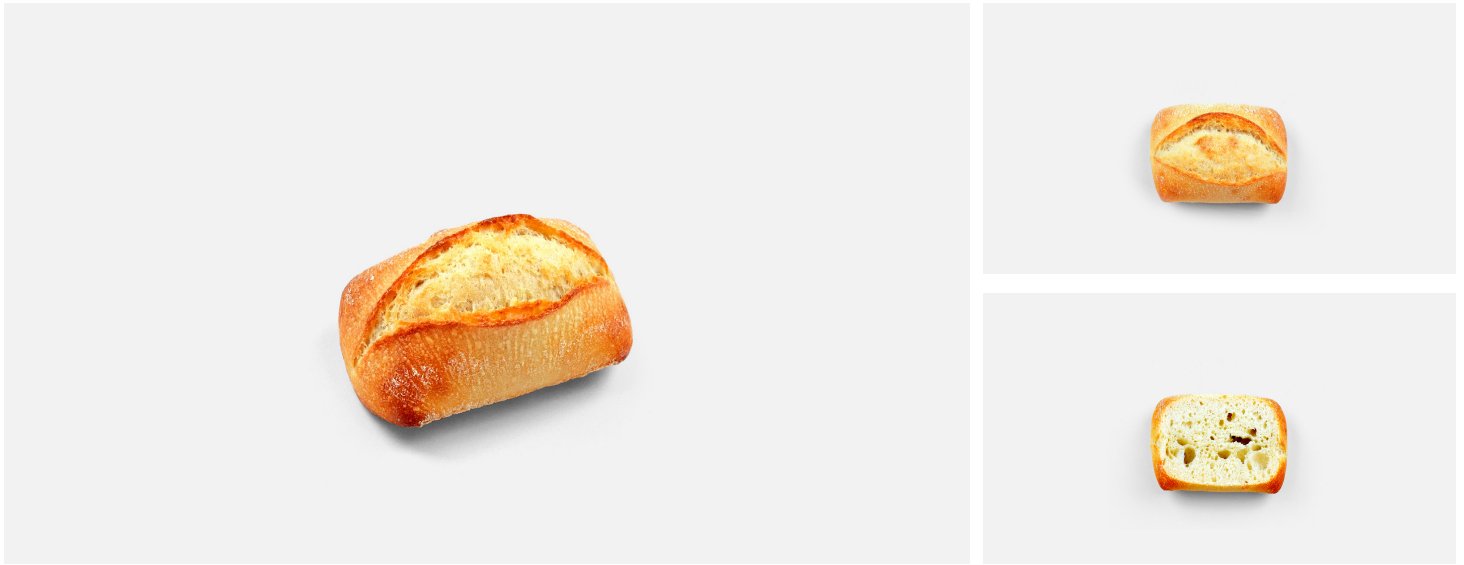




REF: P132E  
EAN-13: 8436017107777 | EAN-14: 18436017107774



# 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.

- TWO STAGE FERMENTATION PROCESS**
- CLEAN LABEL**
- READY**
- VEGAN**
- NUTRISCORE A**
- SOURCE OF FIBRE**
- SOURCE OF PROTEIN**

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

