

BAGUETTE THE BIG GOURMET









Bread is present at breakfast from first thing in the morning, through meals and snacks, until late at night at dinner. In this daily routine, besides needing bread that gives us quality and versatility, we need bread that is well preserved. The Big Gourmet is a bread for the day to day. It has a very elastic and spongy crumb and a golden and thin crust. The soft flour coating gives this piece a very rustic touch. Its soft flavour and lightness make this loaf 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	22 Units/Box 30 Boxes/Pallet
BOX DIMENSION	598x264x371
COOKING	18 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	8 cm
LENGTH(CM)	54 cm
PRE-COOKED WEIGHT	380 g

