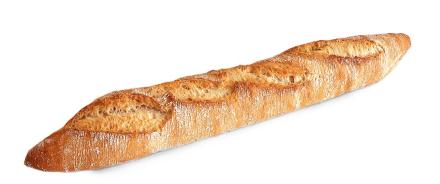


PREMIERE 330









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 Premiére 330 is a bar of 330 grams (pre-cooked) ideal to offer in our bakery a bread with a different flavor and good conservation.

1	SOURDOUGH
	SOURDOUGH
(F)	TWO STAGE FERMENTATION PROCESS
(F)	TWO STAGE FERMENTATION PROCESS
GLEAN Label	CLEAN LABEL
CLEAN	CLEAN LABEL

UNITS PER BOX	22 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	20 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	7 cm
LENGTH(CM)	53 cm
PRE-COOKED WEIGHT	330 g

