## PREMIERE 380









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 380 is a family format bar ideal to offer in our bakery a bread with a different flavor and good conservation.



SOURDOUGH



TWO STAGE FERMENTATION PROCESS

CLEAN LABEL



UNITS PER BOX	18 Units/Box   28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	20 min  200 °C
DEFROSTING	20 min
WIDTH(CM)	8 cm
LENGTH(CM)	55 cm
PRE-COOKED WEIGHT	380 g

