

4800106



Artisan bûchette *red pepper*

Artisan, half baguette from wheat flour and liquid active rye sourdough, enriched with bell pepper, dried tomatoes, chili pepper and a hint of tabasco. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. Convenient, rectangular shape.



125 g



40 PCS C/S — 48 C/S PAL



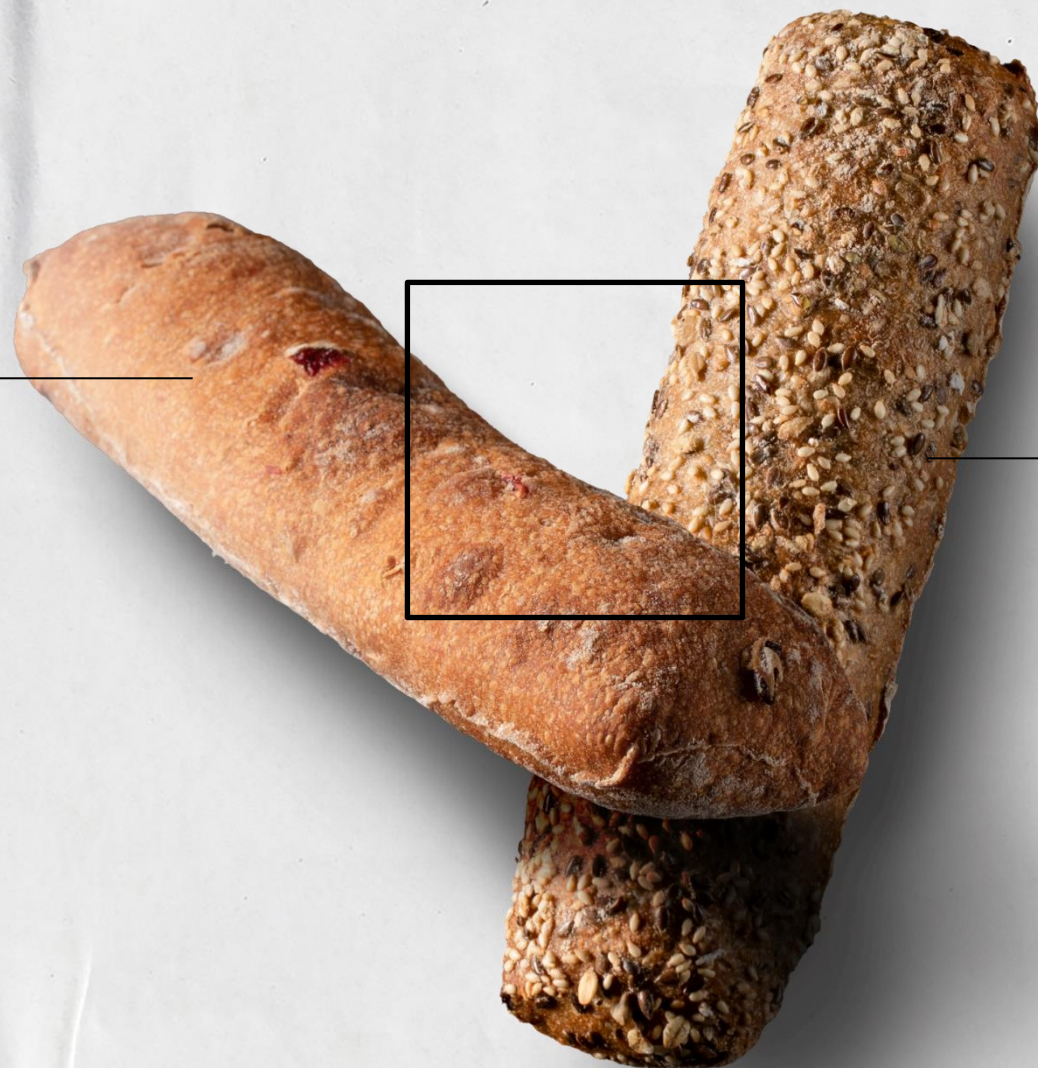
DEFROST 22°C · 15'



BAKING 180°C · 9-11'

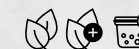


PART BAKED



panesco
keep exploring

4800107



Artisan bûchette *multiseed*

Artisan half baguette from wheat flour, liquid active rye sourdough and malted barley. Enriched with linseed, sesame seeds, sunflower seeds and oats. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. Convenient, rectangular shape.



125 g



40 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED

4800116



Artisan bâchette *white*

Artisan, half baguette from wheat and rye flour, enriched with wheat germs, and liquid active rye sourdough. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. Convenient, rectangular shape.



115 g



40 PCS C/S — 48 C/S PAL



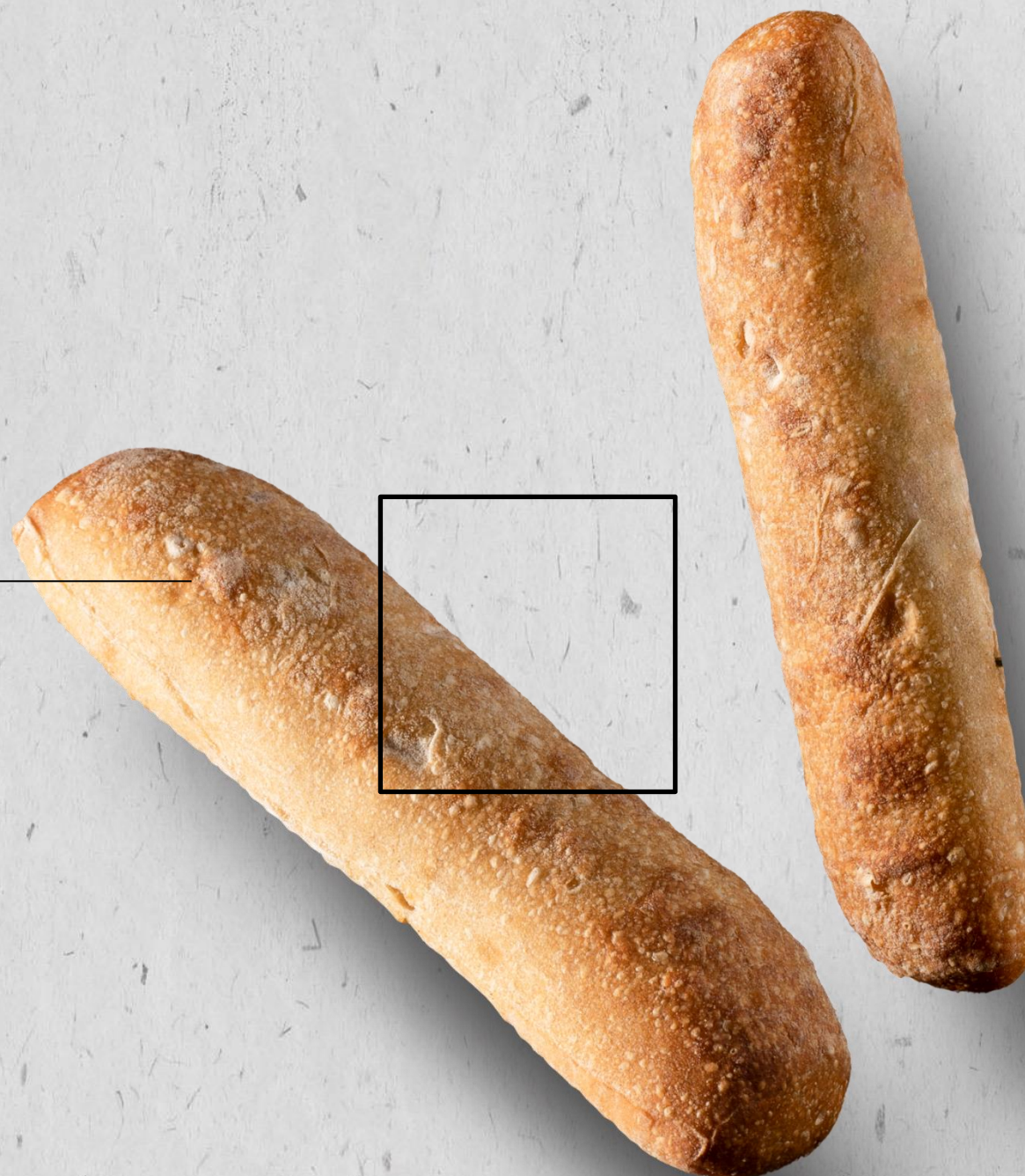
DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



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signature touch
to your bread offer