

BAGUETTES

PART BAKED

4294411 LUMBERJACK BREAD



ON
REQUEST

 360 g	 30 cm
 20	 28
 45 min.	
 230°C	 200°C for 8-10 min.

2103732 PARISIEN WITH SUNFLOWER SEEDS



 435 g	 57 cm
 16	 32
 15 min.	
 210°C	 180°C for 17-19 min.

2103731 PARISIEN WHITE



 435 g	 57 cm
 16	 32
 15 min.	
 210°C	 180°C for 17-19 min.

2103730 PARISIEN BROWN



 435 g	 57 cm
 16	 32
 15 min.	
 210°C	 180°C for 17-19 min.

LOAVES

PART BAKED

4295411 BREAD WITH SUNFLOWER SEEDS



ON
REQUEST

 420 g	 24 cm
 18	 28
 60 min.	
 230°C	 200°C for 8-10 min.

4295412 BREAD WITH PUMPKIN SEEDS



ON
REQUEST

 420 g	 22 cm
 18	 28
 60 min.	
 230°C	 200°C for 8-10 min.



NEW



ARTISANAL DURUM GRAIN LOAF

Artisanal loaf made from durum wheat flour, with liquid active wheat sourdough. Thanks to the long maturation time in combination with the characteristics of durum flour, this loaf develops its unique, nutty & buttery taste with a creamy yellow crumb and a golden crust and above all: a longer shelf life after baking.

2104606   

 420 g  27 cm

 15  28

 240°C  210°C for 12-14 min.



LOAVES

PART BAKED

2104185
BATARD CAMPAGNE



 450 g	 24 cm
 14	 32
 240°C	 210°C for 14-16 min.

2104184
MICHE PAYSANNE



 450 g	 Ø 18 cm
 14	 32
 240°C	 210°C for 14-16 min.

4030100
ARTISANAL WHEAT-RYE LOAF



 450 g	 24 cm
 14	 28
 240°C	 210°C for 14-16 min.

NEW

ON
REQUEST

2104633
ARTISANAL BUCKWHEAT-LINSEED LOAF



NEW

 450 g	 22 cm
 20	 32
 240°C	 210°C for 14-16 min.

2104629
ARTISANAL OAT-SUNFLOWER LOAF



NEW

 450 g	 22 cm
 20	 32
 240°C	 210°C for 14-16 min.

2104186
BÛCHE 5 SEEDS



 450 g	 25.5 cm
 14	 32
 240°C	 210°C for 14-16 min.





4030045
SQUARE LOAF MULTIGRAIN



 465 g	 17 cm
 15	 32
 210°C	 180°C for 14-16 min.

2104472
BOULOT HONEY & NUTS



 500 g	 26.5 cm
 15	 28
 240°C	 210°C for 14-16 min.

2307049
BOULOT SPELT



 500 g	 25.5 cm
 15	 28
 240°C	 210°C for 14-16 min.

2307050
BOULOT MULTISEEDS



 500 g	 25.5 cm
 15	 28
 240°C	 210°C for 14-16 min.

2102128
FORESTIER



 630 g	
 12	 32
 240°C	 210°C for 9-11 min.



LOAVES

PART BAKED

2306683 

PAVÉ RUSTIQUE



NEW

 690 g	 19 cm
 11	 28
 240°C	 210°C for 14-16 min.

2306114 

PAVÉ CAMPAGNARD DARK



 690 g	 19 cm
 11	 32
 240°C	 210°C for 14-16 min.

2307013 

FARMERS BREAD WHITE



 800 g	 42 cm
 7	 32
 240°C	 210°C for 14-16 min.

2307014 

FARMERS BREAD DARK



 800 g	 42 cm
 7	 32
 240°C	 210°C for 14-16 min.



LOAVES

THAW & SERVE

2401629    

GLUTEN-FREE AND LACTOSE-FREE LOAF WHITE



 400 g  18 cm - 17 slices
 5  120
 60 min.

2401630    

GLUTEN-FREE AND LACTOSE-FREE LOAF MULTISEED



 400 g  18 cm - 17 slices
 5  120
 60 min.

2102050  

TOASTBREAD WHITE PREPACKED 9X9CM



 520 g  28 cm - 24 slices
 8  44
 60 min.

2102010  

TIN LOAF WHITE PREPACKED



 800 g  26 cm
 6  32
 60 min.

2102015  

TIN LOAF BROWN PREPACKED



 800 g  25 cm
 6  32
 60 min.

