



BAGUETTES

PART BAKED

2306024  

CIABATTA



 160 g	 24 cm
 40	 32
 230°C	 200°C for less than 3 min.

FULLY BAKED

2103423  

BAGUETTE WHITE



 200 g	 35 cm
 35	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2104196  

BAGUETTE WHITE



 250 g	 57 cm
 25	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2103521 

DEMI BAGUETTE WHITE LARGE



 165 g	 27 cm
 40	 32
 230°C	 200°C for less than 3 min.

FULLY BAKED

2103086  

BAGUETTE BROWN



 250 g	 57 cm
 28	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2103852  

BAGUETTE MULTISEED



 250 g	 57 cm
 28	 28
 15 min.	
 210°C	 180°C for 14-16 min.



BAGUETTES

PART BAKED

2306070
BAGUETTE TRADITION WHITE



 275 g	 47.5 cm
 20	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2306028
CIABATTA



 285 g	 37.5 cm
 24	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2104610
ARTISAN CIABATTA



NEW

 275 g	 28 cm
 24	 32
 15 min.	
 210°C	 180°C for 11-13 min.

4040154
SPANISH STYLE BAGUETTE



 290 g	 42 cm
 20	 28
 20-30 min.	
 240°C	 210°C for 8-10 min.

2103131
BAGUETTE WHITE LARGE



 300 g	 57 cm
 20	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2104178
BAGUETTE BROWN LARGE



 300 g	 57 cm
 20	 32
 15 min.	
 210°C	 180°C for 14-16 min.



2103670   

BAGUETTE FITNESS LARGE



 300 g  57 cm
 20  32
 15 min.
 210°C  180°C for 14-16 min.

2104515   
BE-BIO-01

ORGANIC RUSTIC BAGUETTE WHITE



 300 g  44 cm
 20  32
 15 min.
 210°C  180°C for 11-13 min.

2104516   
BE-BIO-01

ORGANIC RUSTIC BAGUETTE MULTISEED



 300 g  44 cm
 20  32
 15 min.
 210°C  180°C for 11-13 min.

2104271  

BAGUETTE COUNTRY STYLE WHITE



 300 g  57 cm
 24  28
 15 min.
 210°C  180°C for 14-16 min.

2104270  

BAGUETTE COUNTRY STYLE DARK



 300 g  57 cm
 24  28
 15 min.
 210°C  180°C for 14-16 min.



NEW



ARTISANAL WHEAT BAGUETTE

Artisanal baguette made from wheat and durum flour, with a combination of active liquid wheat and rye sourdough. Made according to the traditional production methods with long maturation times. Resulting in a moist, semi-open crumb structure and a rich yet accessible taste. Baked on stone and flour dusted.

2104667    

 300 g  48 cm

 20  32

 15 min.

 210°C  180°C for 14-16 min.

NEW



ARTISANAL DURUM GRAIN BAGUETTE

Artisanal baguette 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 baguette develops its unique, nutty & buttery taste with a creamy yellow crumb and a golden crust and above all: a longer shelf life after baking.

2104605    

 300 g  48 cm

 20  28

 15 min.

 210°C  180°C for 14-16 min.





ARTISANAL MULTIGRAIN BAGUETTE

Artisanal multigrain wheat flour baguette with active liquid rye sourdough and plenty of grains and seeds: rye, brown linseed, sesame seed, sunflower seeds and oats. Made according to the traditional production methods with long maturation times. Resulting in a semi-open crumb structure and a rich taste with roasted notes and a lactic acidity behind. Baked on stone and flour dusted.

2104669				
	300 g		48 cm	
	20		32	
	15 min.			
	210°C		180°C for 14-16 min.	

NEW



BAGUETTES PART BAKED

2104634

ARTISANAL BUCKWHEAT-LINSEED BAGUETTE



NEW

	330 g		43 cm
	20		32
	15 min.		
	210°C		180°C for 14-16 min.

2104630

ARTISANAL OAT-SUNFLOWER BAGUETTE



NEW

	330 g		43 cm
	20		32
	15 min.		
	210°C		180°C for 14-16 min.



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.

