



PANE MAGGIA BIANCO

OVERVIEW

A typical Pane Maggia Bread is rustic, large and round with a crispy crust and a coarse crumb, typical of the Maggia Valley in Switzerland, where the bread originates. **Bakels Pane Maggia Bianco** has a lovely flavour of “Ticino sunshine” and is perfect for breakfast, with cheese and wine, or just served on its own with salami. Bake your own light and rustic Pane Maggia Bread with our tasteful bread base.

Bakels Pane Maggia Bianco is a part of our **Artisan Premium Bread** series with a genuine feel and rustic touch.

PACKAGING

Code	Size	Type	Palletisation
	12,5 kg	Bag	



STORAGE

Cool and dry conditions 15-25 °C. Avoid direct sunlight and frost



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Artisan Premium Bread, Baguette, Breakfast bread, Crusty bread