

China Banneton Proofing Basket TSBT15-TSBT16

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1. Tsingbuy

China Banneton Proofing Basket TSBT15-TSBT16 is a high-quality proofing basket made of natural wheat straw. It is designed to provide a soft and supportive environment for your dough to rise. The basket is easy to use and maintain, making it a perfect addition to your kitchen.

China Banneton Proofing Basket TSBT15-TSBT16 is a high-quality proofing basket made of natural wheat straw.

China Banneton Proofing Basket TSBT15-TSBT16 is 100% natural wheat straw. It is made of 100% natural wheat straw.

China Banneton Proofing Basket TSBT15-TSBT16 is made of natural wheat straw, which is a natural and sustainable material.

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Model	Dimensions	Material	Handmade
TSBT15	25 * 25 * 16 * 8.5cm	Natural wheat straw	100% Handmade
TSBT15-1	30.5 * 14.5 * 20 * 8cm	Natural wheat straw	100% Handmade
TSBT15-2	34.5 * 14.5 * 23 * 8cm	Natural wheat straw	100% Handmade

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5. 臺灣傳統籃器編織工法

竹類編織工法 **Banneton** 竹類編織工法 **TSBT15-
TSBT16**







如何選擇合適的烘焙籃 **Banneton**

如何選擇合適的烘焙籃 [如何選擇合適的烘焙籃](#) **banneton** 是為了確保麵包在烘焙過程中能均勻膨脹。選擇時，應考慮籃子的材質、尺寸和形狀。此外，籃子的深度和寬度也會影響麵包的形狀和質地。



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Banneton Factory Pictures

TSINGBUY INDUSTRY LIMITED
100% NATURAL RATTAN
TRADITIONAL HANDCRAFTS



