



REF: C135A  
 EAN-13: 8436017118131 | EAN-14: 18436017118138

# RUSTIC DIAMOND

**65GR**  
 COOKED WEIGHT



Cooked in a sole oven and with double fermentation this 65 g Diamond is a bread with a crunchy texture. Thanks to its longitudinal and very pronounced crust we are faced with a piece with a rustic touch. It has a creamy colour crumb, and thanks to the high hydration it receives, once baked, it stays fresh for longer. It is a very versatile bread, it can be eaten both at the table and in a sandwich or even as a tapa".

<b>UNITS PER BOX</b>	56 Units/Box   48 Boxes/Pallet
<b>BOX DIMENSION</b>	398x296x278
<b>COOKING</b>	0 min   0 °C
<b>DEFROSTING</b>	30 min
<b>WIDTH(CM)</b>	8 cm
<b>LENGTH(CM)</b>	16 cm
<b>COOKED WEIGHT</b>	65 g



**TWO STAGE FERMENTATION**

**PROCESS**



**HIGH HYDRATION**



**HORECA BOX**



**STONE BAKED OVEN**



**CLEAN LABEL**



**READY**

