

REF: C139A EAN-13: 8436017118360 | EAN-14: 18436017118367







Cooked in an oven with a double fermentation, this small-sized ciabatta has a rustic appearance, with a fine golden crust. It has a creamy coloured crumb, and thanks to the high hydration it receives, once baked, it stays fresh for longer. We can find sweet nuances in its taste which makes it a bread that combines with any food. It is a very versatile bread that can be eaten both at the table and as a sandwich or toast.

W TWO STAGE FERMENTATION PROCESS

- **BAR HIGH HYDRATION**
- S HORECA BOX
- CLEAN LABEL
- 🖗 READY

| UNITS PER BOX | 100 Units/Box 48 Boxes/Pallet |
|---------------|---------------------------------|
| BOX DIMENSION | 398x296x278 |
| COOKING | 0 min 0 °C |
| DEFROSTING | 30 min |
| WIDTH(CM) | 6 cm |
| LENGTH(CM) | 8 cm |
| COOKED WEIGHT | 40 g |



