



REF: C136A  
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# MINI DIAMOND



Cooked in a sole oven and with double fermentation, this mini diamond of 40 grs, has a golden crust, fine and without cuts. 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 tapas".

<b>UNITS PER BOX</b>	100 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>	6 cm
<b>LENGTH(CM)</b>	12 cm
<b>COOKED WEIGHT</b>	40 g

- TWO STAGE FERMENTATION PROCESS**
- HIGH HYDRATION**
- HORECA BOX**
- STONE BAKED OVEN**
- CLEAN LABEL**
- READY**

