



REF: C135A
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RUSTIC DIAMOND



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".

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

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

