



REF: C106D
EAN-13: 8436017106107 | EAN-14: 18436017106104

CHAPATTITA

80GR
COOKED WEIGHT



Cooked in a soleplate oven and with double fermentation, this small ciabatta has a fine golden crust. It has a thick, cream-coloured crumb and thanks to the high level of 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.

UNITS PER BOX 80 Units/Box | 28 Boxes/Pallet

BOX DIMENSION 600x398x263

COOKING 0 min | 0 °C

DEFROSTING 30 min

WIDTH(CM) 7 cm

LENGTH(CM) 12 cm

COOKED WEIGHT 80 g



TWO STAGE FERMENTATION

PROCESS



HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL



READY



VEGAN



NUTRIScore A



SOURCE OF FIBRE



SOURCE OF PROTEIN

