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

## **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



**VEGAN** 



**NUTRISCORE A** 



SOURCE OF FIBRE



SOURCE OF PROTEIN

