



REF: C106D
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CHAPATTITA



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.

- TWO STAGE FERMENTATION PROCESS**
- HIGH HYDRATION**
- STONE BAKED OVEN**
- CLEAN LABEL**
- READY**
- VEGAN**
- NUTRISCORE A**
- SOURCE OF FIBRE**
- SOURCE OF PROTEIN**

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

