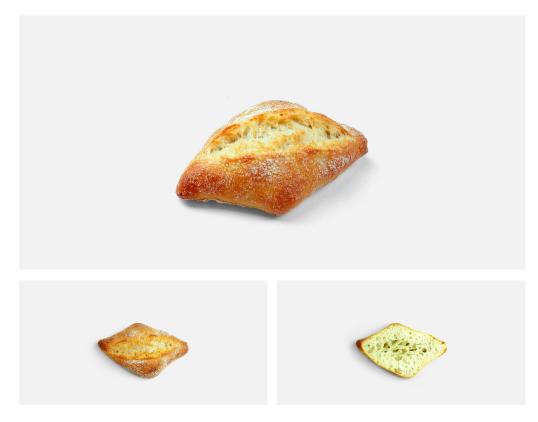


## DIAMOND

EAN-13: 8436017118131 | EAN-14: 18436017118138

REF: C135A





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	Ś	TWO STAGE FERMENTATION
		PROCE	SS
BOX DIMENSION	398x296x278	Ì	HIGH HYDRATION
COOKING	0 min  0 °C		HORECA BOX
DEFROSTING	30 min		STONE BAKED OVEN
WIDTH(CM)	8 cm	CLEAN	CLEAN LABEL
LENGTH(CM)	16 cm		READY
COOKED WEIGHT	65 g		
	5		VEGAN
			SOURCE OF FIBRE
		<b>G-</b> (0-	SOURCE OF PROTEIN

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