












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".

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

## 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

