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## **MINI CIABATTA**







Cooked in an oven with a double fermentation, this small-sized ciabatta has a rustic appearance, with a fine golden crust. It has a creamy coloured crumb, and thanks to the high 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.

- **WO STAGE FERMENTATION PROCESS**
- B HIGH HYDRATION
- B HORECA BOX
- CLEAN LABEL
- 🖗 READY
- VEGAN
- SOURCE OF FIBRE
- SOURCE OF PROTEIN

UNITS PER BOX	100 Units/Box   48 Boxes/Pallet
BOX DIMENSION	398x296x278
COOKING	0 min  0 °C
DEFROSTING	30 min
WIDTH(CM)	6 cm
LENGTH(CM)	8 cm
COOKED WEIGHT	40 g

