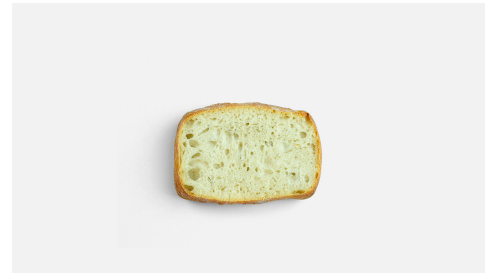











REF: C110C
EAN-13: 8436017107012 | EAN-14: 18436017107019



MINICIABATTA PLUS



Thinking of the ideal saddle? This fully baked mini chapata plus has a rustic appearance, floured crust, fine and without cuts. It has an alveolate and creamy crumb, and thanks to the high hydration it receives, once baked, it stays fresh longer. It is a very versatile bread, it can be eaten both at the table and in montadito or even like tapas.

-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **CLEAN LABEL**
-  **READY**
-  **VEGAN**
-  **SOURCE OF FIBRE**
-  **SOURCE OF PROTEIN**

UNITS PER BOX	150 Units/Box 32 Boxes/Pallet
BOX DIMENSION	587x385x228
COOKING	0 min 0 °C
DEFROSTING	30 min
WIDTH(CM)	6 cm
LENGTH(CM)	8 cm
COOKED WEIGHT	50 g

