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CIABATTA FRIZZANTE



The word frizzante is commonly used to describe wines that are lightly sparkling or have a slight carbonation. On the other hand, pan cristal is known for its crispy texture and thin outer crust. The connection between the two lies in the idea of lightness and the particular texture they share. Just as frizzante wine has that delicate effervescence, pan cristal is characterized by its crispy crust and lightness compared to other types of bread. However, it is not simply its crispy texture that sets it apart. Just as a high-quality wine benefits from carefully cultivated grapes, pan cristal is made with high-quality flours and a slow fermentation process that allows the flavors to fully develop. Both pan cristal and a good wine are tributes to excellence in its purest form. Each offers a unique and unforgettable experience, reminding us that true quality lies in the details and the pleasure of enjoying life's little pleasures.

UNITS PER BOX	28 Units/Box 20 Boxes/Pallet
BOX DIMENSION	598x398x309
COOKING	15 min 190 °C
DEFROSTING	30 min
WIDTH(CM)	10 cm
LENGTH(CM)	36 cm
PRE-COOKED WEIGHT	300 g

-  TWO STAGE FERMENTATION PROCESS
-  TWO STAGE FERMENTATION PROCESS
-  STONE BAKED OVEN
-  STONE BAKED OVEN
-  CLEAN LABEL
-  CLEAN LABEL
-  NUTRIScore A
-  NUTRIScore A

