









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.



TWO STAGE FERMENTATION PROCESS



ℬ HIGH HYDRATION



HORECA BOX CLEAN LABEL



READY

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

