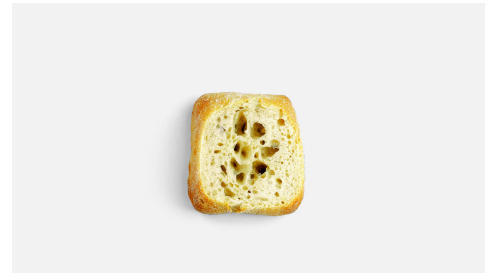













REF: C139A  
EAN-13: 8436017118360 | EAN-14: 18436017118367



# 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.

-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **HORECA BOX**
-  **CLEAN LABEL**
-  **READY**
-  **VEGAN**
-  **NUTRISCORE A**
-  **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

