















REF: C136A
EAN-13: 8436017118148 | EAN-14: 18436017118145



MINI DIAMOND



Cooked in a sole oven and with double fermentation, this mini diamond of 40 grs, has a golden crust, fine and without cuts. It has a creamy colour crumb, and thanks to the high hydration it receives, once baked, it stays fresh for longer. It is a very versatile bread, it can be eaten both at the table and in a sandwich or even as a tapas".

-  TWO STAGE FERMENTATION PROCESS
-  TWO STAGE FERMENTATION PROCESS
-  HIGH HYDRATION
-  HIGH HYDRATION
-  HORECA BOX
-  HORECA BOX
-  STONE BAKED OVEN
-  STONE BAKED OVEN
-  CLEAN LABEL
-  CLEAN LABEL
-  READY
-  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)	12 cm
COOKED WEIGHT	40 g

