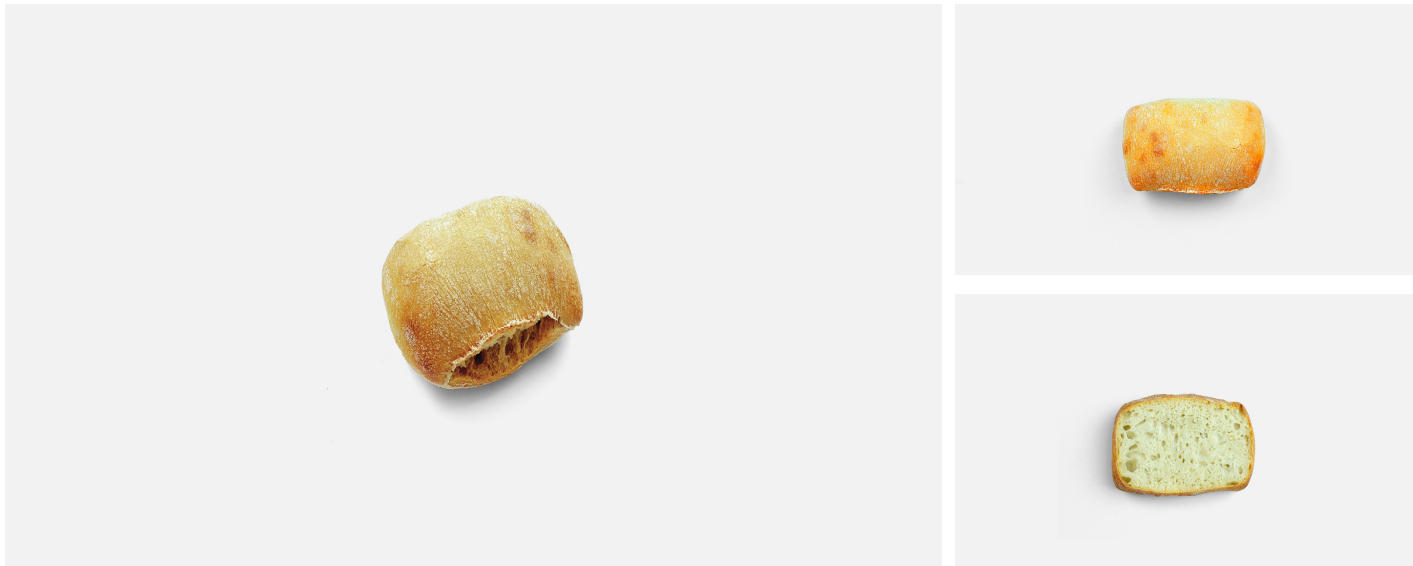




REF: C110C
EAN-13: 8436017107012 | EAN-14: 18436017107019



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
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- HIGH HYDRATION
- HIGH HYDRATION
- CLEAN LABEL
- READY

| | |
|---------------|---------------------------------|
| 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 |

