



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

MINI CIABATTA



UNITS PER BOX

100 Units/Box | 48 Boxes/Pallet



TWO STAGE FERMENTATION

BOX DIMENSION

PROCESS

398x296x278

HORECA BOX

COOKING

10 min 108°C

CLEAN LABEL

CLEAN LABEL

DEFROSTING

30 min

READY

WIDTH(CM)

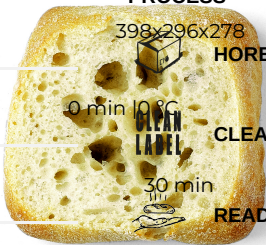
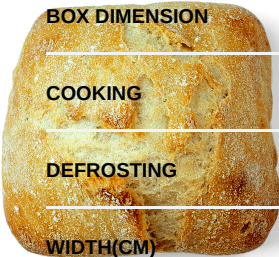
6 cm

LENGTH(CM)

8 cm

COOKED WEIGHT

40 g



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.

