



REF. 8508

Rustic Stick 340g

Long-fermentation bread made of ciabatta dough with a alveolate crumb and an extra crunchy crust.

340 g	54 cm	25 u.	28 boxes	180 °C	30 min	20-25 min

SOURCE OF FIBRE • LONG RESTS • ALVEOLATE CRUMB • HIGH DURABILITY •

Bread / Family bread / Traditional / Rustic Bread

