

REF. 241

Ciabatta 460g

A bread of Italian origin with a traditional taste, a thin crust and alveolate, soft and fluffy crumb.

						
460 g	35 cm	16 u.	28 boxes	180 °C	15-20 min	25-30 min



LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·