



REF. 741

Special Ciabatta 270g

Of Italian origin, it has a very crunchy crust and a soft, alveolate crumb.

270 g	27,5 cm	30 u.	24 boxes	175-185 °C	15-20 min	18-23 min

LONG RESTS • ALVEOLATE CRUMB • HIGH DURABILITY •

Bread / Family bread / Traditional / Rustic Bread

