



Bread / Sandwich bread / Traditional / Cristal

REF. 13754

Cristal Bocata Mediterranean 140g

The Cristal range stands out for its crunchy and thin crust, a Mediterranean flavour thanks to the olive oil and the sourdough in its recipe. A slow elaboration process and high hydration are the key to the alveoli of this bread. This format is ideal for hotel and catering industry, and used to make premium sandwiches.

140 g	24 cm	45 u.	28 boxes	180 °C	30 min	4-6 min



WITH OLIVE OIL · IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · LONG RESTS · EXPRESS · HIGHLY HYDRATED · CRYSTAL ALVEOLI · HIGH DURABILITY ·