



Bread / Roll / Traditional / Cristal

REF. 13753

Cristal Roll Mediterranean 65g

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. Ideal for home consumption in packs of 3 or 4 units. Also, to serve as an individual roll in the center of the table. In short, it is a versatile format for all meals.

65 g	12 cm	95 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 ·