



REF. 130806

Smal Ciabattina 40g

The quality of ciabatta bread in a smaller size. It has a floury and rustic appearance, a crunchy crust and an alveolated centre. Ideal to accompany meals or to prepare original sandwiches and snacks.

40 g	9,5 cm	120 u.	6 x 8	48 boxes	180 °C	15 min	10 min

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

Bread / Mini roll / Traditional / Rustic Bread

