



REF. 12991

Ciabatta 135g

All the quality of ciabatta bread it has a rustic appearance, with a juicy and very easy-to-eat alveolated centre and it's very tasty thanks to its slow and laborious rest and fermentation process. It is the ideal size for making tasty sandwiches.

135 g	22,5 cm	35 u.	48 boxes	180 °C	30 min	15 min

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

Bread / Sandwich bread / Traditional / Rustic Bread

