



REF. 130805

Ciabatta 60g

All the quality of ciabatta bread: floury and rustic appearance, crunchy crust and alveolated centre. In a new square shape, which is very appealing due to its floury crust and very characteristic scoring.

60 g	11 cm	90 u.	8 x 6	48 boxes	180 °C	15 min	15 min

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

Bread / Roll / Traditional / Rustic Bread

