



REF. 13673

Gourmet Ciabatta 90g

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. Ideal for preparing tasty sandwiches and hamburgers.

90 g	10,5 cm	55 u.	48 boxes	180 °C	15 min	15 min

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

Bread / Roll / Traditional / Rustic Bread

