



REF. 690

Special Ciabatta With Corn 3,4% 350g

An evolution of the origin Italian with a thin and crunchy crust and a soft and fluffy honeycomb crumb, made with a mixture of wheat and corn flours, incorporating sunflower seeds that give this bread a surprising flavor.

350 g	32 cm	20 u.	28 boxes	180 °C	15-20 min	23-28 min

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

Bread / Family bread / Specialties / Rustic Bread

