



REF. 130257

Acqua Bocata 140g

Turn a good sandwich into an "EXCEPTIONAL SNACK"

Discover our Aqua Bocata: an excellent alveolate bread, light crunchy and durable.

It is baked in a Stone Sole Oven, following the artisan tradition that gives this bread its final texture. Boosting with its great baking force, an extraordinarily alveolate crumb and generating a crunchy rustic crust and an unmistakable flat sole.

You must always offer it hot: tender and crunchy.

Its high hydration allows that you can heat it again at any time of the day, so that you always offer it as freshly made.

140 g	27 cm	45 u.	28 boxes	180 °C	20 - 30 min	10 - 12 min

STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Sandwich bread / Traditional / Stone Oven

