



REF. 130810

Acqua Bocata Maxi 190g

Preparation. Like all our range of water, it is made with an authentic, simple, patient and careful recipe. All this results in a bread with an extraordinarily fresh crumb and great durability.

Crumb. Its large honeycombed texture gives it a light texture that is very pleasant to eat.

Always as freshly baked. Offer it always warm: tender and crunchy, as its high moisturizing thanks to its high hydration, it can be reheated in to be reheated at any time of the day, so that it is always of the day, so that you always offer itas freshly made freshly made.

190 g	29,5 cm	40 u.	28 boxes	180 °C	20-30 min	12-14 min

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

Bread / Sandwich bread / Traditional / Stone Oven

