





REF. 348

## Super Rustic 380g

Large-format bread made with ciabatta dough with a traditional flavour, double-fermented, it has a crunchy and floury crust and an alveolate, soft and fluffy crumb.

						
380 g	56 cm	20 u.	28 boxes	180 °C	15-20 min	23-28 min



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