

**REF. 130806**

## Smal Ciabattina 40g

The quality of ciabatta bread in a smaller size. It has a floury and rustic appearance, a crunchy crust and an alveolated centre. Ideal to accompany meals or to prepare original sandwiches and snacks.

							
40 g	9,5 cm	120 u.	6 x 8	48 boxes	180 °C	15 min	10 min



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