

**REF. 12991**

## Ciabatta 135g

All the quality of ciabatta bread it has a rustic appearance, with a juicy and very easy-to-eat alveolated centre and it's very tasty thanks to its slow and laborious rest and fermentation process. It is the ideal size for making tasty sandwiches.

							
135 g	22,5 cm	35 u.	8 x 6	48 boxes	180 °C	30 min	15 min



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