

REF. 13541

Ciabatta Maxi 560g

Extra-large ciabatta made using a slow and laborious resting and fermentation process, with a juicy and alveolate crumb.

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|  |  |  |  |  |  |  |  |
| 560 g | 52 cm | 18 u. | 4 x 7 | 28 boxes | 185 °C | 30 min | 20 min |



ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN · CEREAL MIX FLOUR ·