

REF. 130388

# Ciabatta 60g

All the quality of ciabatta bread: floury and rustic appearance, crunchy crust and alveolated centre. In a new square shape, which is very appealing due to its floury crust and very characteristic scoring.

							
60 g	11 cm	100 u.	8 x 6	48 boxes	180 °C	20 min	15 min



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