

REF. 13673

## Gourmet Ciabatta 90g

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. Ideal for preparing tasty sandwiches and hamburgers.

							
90 g	10,5 cm	55 u.	8 x 6	48 boxes	180 °C	15 min	15 min



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