









REF. 690

Special Ciabatta With Corn 3,4% 350g

An evolution of the origin Italian with a thin and crunchy crust and a soft and fluffy honeycomb crumb, made with a mixture of wheat and corn flours, incorporating sunflower seeds that give this bread a surprising flavor.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |
| 350 g | 32 cm | 20 u. | 4 x 7 | 28 boxes | 180 °C | 15-20 min | 23-28 min |



SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN ·