



Bread/Ciabatta



# Rustic Ciabatta Loaf

Product code: 76114

A classic, large ciabatta loaf with an open cell structure; made with extra virgin olive oil and flour-dusted top.

## Thaw & Bake

Thaw for 20-30 minutes, bake at 400°F for 8 - 12 minutes.

<b>GTIN</b>	008 34127 06114 5
<b>Weight / piece</b>	19 oz
<b>Pieces / case</b>	12
<b>Cases / pallet</b>	60
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Store at 0°F (-18°C) or below.
<b>Country of origin:</b>	US

## Ingredients

Wheat Flour, Water, Extra Virgin Olive Oil, Yeast, Salt, Rye Flour, Deactivated Yeast, Malted Barley Flour, Wheat Gluten, Dextrose, Malt Extract, Guar Gum, Ascorbic Acid, Enzymes, Fava Bean Flour, Sunflower Lecithin, Xanthan Gum.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-US/eurobake/products/bread/ciabatta/rustic-ciabatta-loaf2/>