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# ORIGINAL CIABATTA LOAF



Made with the  
purest ingredients.

# ORIGINAL CIABATTA LOAF



Traditional Italian loaf with a thin crust and delicious soft crumb.

**Product code:** 23201

**Flavor:**  Original

**Units per case:** 12

**Calories per**

**50g portion:** 120

**Weight:** 15.9 oz / 450 g

**Complete frozen shelf life:** 270 days / 9 months

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	18 cm / 7.1"	19.5 cm / 7.7"	21 cm / 8.3"
WIDTH	16 cm / 6.3"	17.5 cm / 6.9"	19 cm / 7.5"
THICKNESS	6 cm / 2.35"	7 cm / 2.75"	8 cm / 3.15"

Low in fat  
No sugar added  
Good source of iron  
Free of trans fats  
No additives or preservatives  
Vegan



## HANDLING INSTRUCTIONS:

This product is fully baked and blast frozen, not par-baked.

### Method 1 (preferred method)

Place the bread directly from freezer to oven at 375°F for 10-12 minutes. Let it rest 15 minutes to complete the thawing process.

### Method 2

Let the bread thaw for 1 to 2 hours at room temperature and enjoy.

## AVAILABLE WITH BAGS:

CAD code: 242020

USA code: 232020



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