



REF: E140A  
 EAN-13: 8436017107173 | EAN-14: 18436017107170

# BAGUETTE AKUA

**270GR**  
 PRE-COOKED WEIGHT



The dough used to make AKUA baguette has a greater contribution of WATER into the flour, approximately 80%. Thanks to this high level of hydration, we obtain a very light and spongy crumb with irregular open cell structures and a very appealing cream colour. In addition, the dough receives a 24-hour fermentation process, which results in a bread with greater digestibility and an exceptional aroma and flavour.

<b>UNITS PER BOX</b>	25 Units/Box   28 Boxes/Pallet
<b>BOX DIMENSION</b>	0x0x0
<b>COOKING</b>	16 min  180 °C
<b>DEFROSTING</b>	30 min
<b>WIDTH(CM)</b>	0 cm
<b>LENGTH(CM)</b>	40 cm
<b>PRE-COOKED WEIGHT</b>	270 g



**SOURDOUGH**



**TWO STAGE FERMENTATION**

**PROCESS**



**HIGH HYDRATION**



**CLEAN LABEL**



**24 HOURS FERMENTATION**

