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CIABATTA PAVÉ





UNITS PER BOX	30 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	18 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	10 cm
LENGTH(CM)	26 cm
PRE-COOKED WEIGHT	260 g



TWO STAGE FERMENTATION

PROCESS



HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL





The Chapatta pavé is the reduced format of one of OKIN's most iconic breads, the chapata. It is a bread with a very marked rustic character, crispy crust and pronounced chalk. Cooked in a sole oven and with two stage fermentation process it is a highly hydrated bread, so it keeps fresh all day long. It has a cream-coloured honeycombed crumb with great elasticity. Ideal for slicing at breakfast as it also provides good presence at the table, buffet, etc.

