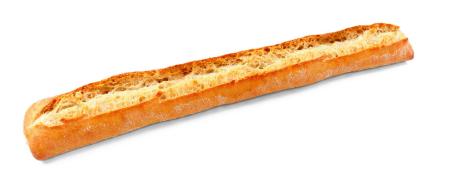
REF: C124B EAN-13: 8436017103861 | EAN-14: 18436017103868

MEDITERRANEAN BAGUETTE





| UNITS PER BOX | 24 Units/Box 28 Boxes/Pallet |
|-------------------|--------------------------------|
| BOX DIMENSION | 600x398x263 |
| COOKING | 18 min 180 °C |
| DEFROSTING | 20 min |
| WIDTH(CM) | 7 cm |
| LENGTH(CM) | 52 cm |
| PRE-COOKED WEIGHT | 400 g |



SOURDOUGH



TWO STAGE FERMENTATION

PROCESS



HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL





The Txapela Plus is a piece cooked in a sole oven. Thanks to the two- stage fermentation process it receives, we have a very elastic and spongy crumb bread and a golden crust, fine and very crunchy at the same time. The soft flour and the central longitudinal grain give this piece a rustic touch. Its intense and acidic flavour thanks to the sourdough makes this bread a bread with character.

