REF: C113D EAN-13: 8436017107456 | EAN-14: 18436017107453

RUSTIC CELTIC BAGUETTE





UNITS PER BOX	20 Units/Box 30 Boxes/Pallet
BOX DIMENSION	503x293x368
COOKING	17 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	10 cm
LENGTH(CM)	41 cm
PRE-COOKED WEIGHT	295 g



SOURDOUGH



TWO STAGE FERMENTATION

PROCESS



HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL



VEGAN



SOURCE OF FIBRE



SOURCE OF PROTEIN





Cooked in a sole oven, the Celtic Stick is a two-stage fermented bread, very well hydrated and with a characteristic and intense taste thanks to the mother mass. This family format loaf is ideal to offer in our bakery a bread with different taste and good conservation.

