



REF: C115B
EAN-13: 8436017103854 | EAN-14: 18436017103851

TRADITION LOAF

300GR
PRE-COOKED WEIGHT



Batela, or batel in Spanish, is a rowing boat made up of four oarsmen and a skipper. This bread of more than 53 cm long and 300 g, is one of the most genuine pieces in OKIN and hence its name. Cooked in an oven with a sole, the Batela is a bread with a two- stage fermentation process, very well hydrated and with a characteristic and intense flavour thanks to the sourdough. This family format loaf is ideal for offering in our bakery a bread with a different flavour and good conservation.

UNITS PER BOX 28 Units/Box | 28 Boxes/Pallet

BOX DIMENSION 600x398x263

COOKING 16 min | 200 °C

DEFROSTING 20 min

WIDTH(CM) 7 cm

LENGTH(CM) 53 cm

PRE-COOKED WEIGHT 300 g



SOURDOUGH



TWO STAGE FERMENTATION

PROCESS



HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL



VEGAN



NUTRIScore A



SOURCE OF FIBRE



SOURCE OF PROTEIN

