



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

300GR
 PRE-COOKED WEIGHT

TRADITIONAL FRENCH BAGUETTE



| | |
|--------------------------|--------------------------------|
| 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**



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.

