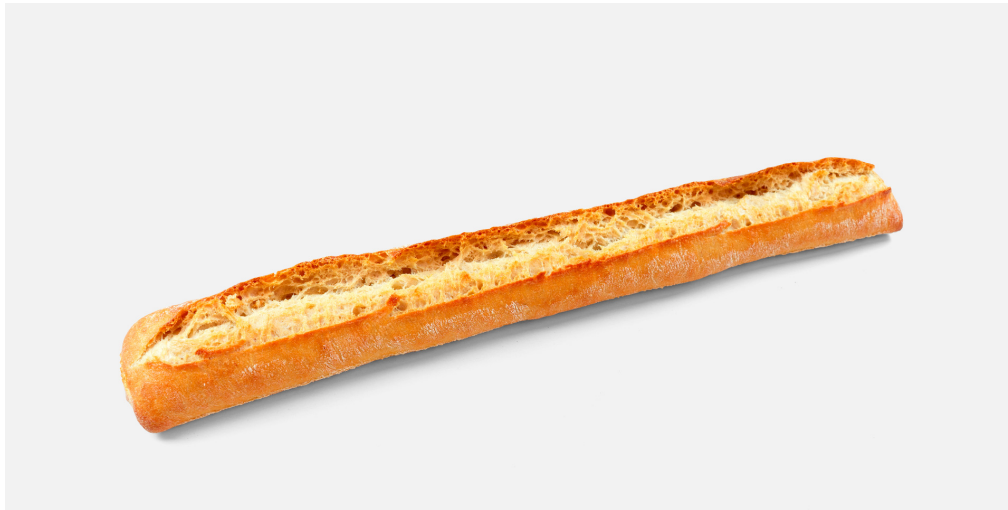




REF: C124B
EAN-13: 8436017103861 | EAN-14: 18436017103868

TXAPELA PLUS

400GR
PRE-COOKED WEIGHT



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.

UNITS PER BOX 24 Units/Box | 28 Boxes/Pallet

BOX DIMENSION 600x398x263

COOKING 18 min | 200 °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



VEGAN



NUTRISCORE A



SOURCE OF FIBRE



SOURCE OF PROTEIN

