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BAGUETTE AKUA



The dough used to make AKUA baguette has a greater contribution of WATER into the flour, approximately 80%. Thanks to this high level of hydration, we obtain a very light and spongy crumb with irregular open cell structures and a very appealing cream colour. In addition, the dough receives a 24-hour fermentation process, which results in a bread with greater digestibility and an exceptional aroma and flavour.

UNITS PER BOX	25 Units/Box 28 Boxes/Pallet
BOX DIMENSION	0x0x0
COOKING	16 min 180 °C
DEFROSTING	30 min
WIDTH(CM)	0 cm
LENGTH(CM)	40 cm
PRE-COOKED WEIGHT	270 g

-  **SOURDOUGH**
-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **CLEAN LABEL**
-  **24 HOURS FERMENTATION**

