

BAGUETTE BIO









The Bio baguette is a bread made with certified ingredients from organic farming. With a pointed finish, a subtle floured finish and very pronounced fretwork, this is a soft crust bread which, however, retains a rustic appearance. Its crumb has a creamy tone and all the flavour of the mixture of wheat flour and mother dough. A bread, which undoubtedly is made for lovers of intense aromas. Consumers are increasingly concerned about the health and origin of the food we eat. In addition, our lifestyle makes us consume more and more outside the home. In that sense, the baguette Bio is a bread designed to consume all the flavor and properties of Organic Farming.



SOURDOUGH



TWO STAGE FERMENTATION PROCESS



ORGANIC FLOURS
CLEAN LABEL



NUTRISCORE B

(B 00

SOURCE OF PROTEIN

UNITS PER BOX	32 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	16 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	6 cm
LENGTH(CM)	52 cm
PRE-COOKED WEIGHT	285 g

