

BAGUETTE KOSKOR





The Koskor family is characterised by its bread with double fermentation, high hydration and rustic appearance. To our recipes oriented to daily consumption, we have sharpened them, never better said, giving them new forms and more volume. This is a bread with a long shelf life which, thanks to its soft textured crumb, is easy to digest. Without additives or preservatives, it is a bread made for all types of consumers and moments of consumption. Easy to pair and combine with other foods.

W TWO STAGE FERMENTATION PROCESS

UNITS PER BOX	28 Units/Box 30 Boxes/Pallet
BOX DIMENSION	598x264x371
COOKING	16 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	6 cm
LENGTH(CM)	54 cm
PRE-COOKED WEIGHT	275 g

