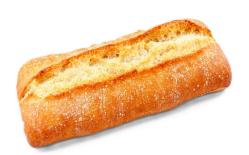
## CIABATTA PAVÉ









The Chapatta pavé is the reduced format of one of OKIN's most iconic breads, the chapata. It is a bread with a very marked rustic character, crispy crust and pronounced chalk. Cooked in a sole oven and with two stage fermentation process it is a highly hydrated bread, so it keeps fresh all day long. It has a cream-coloured honeycombed crumb with great elasticity. Ideal for slicing at breakfast as it also provides good presence at the table, buffet, etc.



| UNITS PER BOX     | 30 Units/Box   28 Boxes/Pallet |
|-------------------|--------------------------------|
| BOX DIMENSION     | 600x398x263                    |
| COOKING           | 16 min  180 °C                 |
| DEFROSTING        | 20 min                         |
| WIDTH(CM)         | 10 cm                          |
| LENGTH(CM)        | 26 cm                          |
| PRE-COOKED WEIGHT | 260 g                          |

