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.



TWO STAGE FERMENTATION PROCESS



HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL VEGAN



SOURCE OF FIBRE

SOURCE OF PROTEIN

UNITS PER BOX	30 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	18 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	10 cm
LENGTH(CM)	26 cm
PRE-COOKED WEIGHT	260 g

