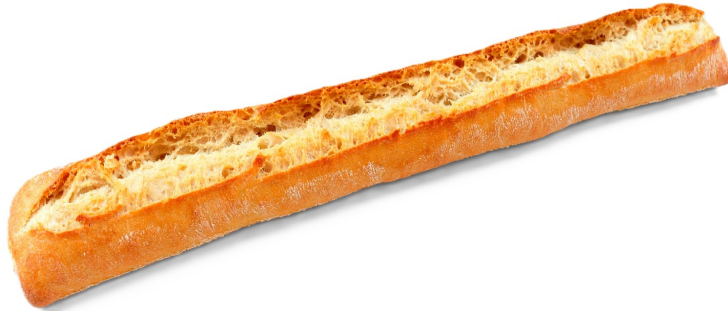




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# MEDITERRANEAN BAGUETTE



The Txapela Plus is a piece cooked in a sole oven. Thanks to the two-stage fermentation process it receives, we have a very elastic and spongy crumb bread and a golden crust, fine and very crunchy at the same time. The soft flour and the central longitudinal grain give this piece a rustic touch. Its intense and acidic flavour thanks to the sourdough makes this bread a bread with character.

<b>UNITS PER BOX</b>	24 Units/Box   28 Boxes/Pallet
<b>BOX DIMENSION</b>	600x398x263
<b>COOKING</b>	18 min   180 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	7 cm
<b>LENGTH(CM)</b>	52 cm
<b>PRE-COOKED WEIGHT</b>	400 g

-  **SOURDOUGH**
-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **STONE BAKED OVEN**
-  **CLEAN LABEL**

