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# RUSTIC CELTIC BAGUETTE



Cooked in a sole oven, the Celtic Stick is a two-stage fermented bread, very well hydrated and with a characteristic and intense taste thanks to the mother mass. This family format loaf is ideal to offer in our bakery a bread with different taste and good conservation.

UNITS PER BOX	20 Units/Box   30 Boxes/Pallet
BOX DIMENSION	503x293x368
COOKING	17 min  200 °C
DEFROSTING	20 min
WIDTH(CM)	10 cm
LENGTH(CM)	41 cm
PRE-COOKED WEIGHT	295 g

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

