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# TRADITIONAL FRENCH BAGUETTE



Batela, or batel in Spanish, is a rowing boat made up of four oarsmen and a skipper. This bread of more than 53 cm long and 300 g, is one of the most genuine pieces in OKIN and hence its name. Cooked in an oven with a sole, the Batela is a bread with a two- stage fermentation process, very well hydrated and with a characteristic and intense flavour thanks to the sourdough. This family format loaf is ideal for offering in our bakery a bread with a different flavour and good conservation.

<b>UNITS PER BOX</b>	28 Units/Box   28 Boxes/Pallet
<b>BOX DIMENSION</b>	600x398x263
<b>COOKING</b>	16 min   200 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	7 cm
<b>LENGTH(CM)</b>	53 cm
<b>PRE-COOKED WEIGHT</b>	300 g

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

