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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.

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

-  **SOURDOUGH**
-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **STONE BAKED OVEN**
-  **CLEAN LABEL**
-  **VEGAN**
-  **SOURCE OF FIBRE**
-  **SOURCE OF PROTEIN**

