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# TRONQUETE-CIABATTA



The Tronquete- Chapata is one of OKIN's most iconic breads. 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. Thanks to the sourdough it gets a very intense taste. 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.

<b>UNITS PER BOX</b>	30 Units/Box   24 Boxes/Pallet
<b>BOX DIMENSION</b>	598x398x309
<b>COOKING</b>	20 min   200 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	9 cm
<b>LENGTH(CM)</b>	37 cm
<b>PRE-COOKED WEIGHT</b>	360 g

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

