CHAPATTA









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. 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.



TWO STAGE FERMENTATION PROCESS



HIGH HYDRATION



STONE BAKED OVEN **CLEAN LABEL**







VEGAN NUTRISCORE A SOURCE OF FIBRE SOURCE OF PROTEIN

| UNITS PER BOX | 22 Units/Box 24 Boxes/Pallet |
|-------------------|--------------------------------|
| BOX DIMENSION | 598x398x309 |
| COOKING | 20 min 200 °C |
| DEFROSTING | 20 min |
| WIDTH(CM) | 11 cm |
| LENGTH(CM) | 37 cm |
| PRE-COOKED WEIGHT | 460 g |

