

TRONQUETE-CHAPATTA









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.



SOURDOUGH



TWO STAGE FERMENTATION PROCESS



HIGH HYDRATION



STONE BAKED OVEN



VEGAN



NUTRISCORE A SOURCE OF FIBRE

CLEAN LABEL



SOURCE OF PROTEIN

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

