



REF: E140A
EAN-13: 8436017107173 | EAN-14: 18436017107170

BAGUETTE AKUA

270GR
PRE-COOKED WEIGHT



The dough used to make AKUA baguette has a greater contribution of WATER into the flour, approximately 80%. Thanks to this high level of hydration, we obtain a very light and spongy crumb with irregular open cell structures and a very appealing cream colour. In addition, the dough receives a 24-hour fermentation process, which results in a bread with greater digestibility and an exceptional aroma and flavour.

UNITS PER BOX 25 Units/Box | 28 Boxes/Pallet

BOX DIMENSION 0x0x0

COOKING 16 min | 180 °C

DEFROSTING 30 min

WIDTH(CM) 0 cm

LENGTH(CM) 40 cm

PRE-COOKED WEIGHT 270 g



SOURDOUGH



TWO STAGE FERMENTATION

PROCESS



HIGH HYDRATION



CLEAN LABEL



24 HOURS FERMENTATION

