

## NOVA CELTA



UNITS PER BOX	21 Units/Box   28 Boxes/Pallet	Ð	SOURDOUGH
BOX DIMENSION	600x398x263	Ś	TWO STAGE FERMENTATION
		PROCE	SS
COOKING	17 min  200 °C	) I	HIGH HYDRATION
DEFROSTING	20 min		
			STONE BAKED OVEN
WIDTH(CM)	9 cm	CLEAN	
		LABEL	CLEAN LABEL
LENGTH(CM)	46 cm	A ROETANI	
			VEGAN
PRE-COOKED WEIGHT	295 g		
		<u>C-</u>	SOURCE OF PROTEIN

The breads of the Premiére family are characterised by their intense flavour obtained thanks to the mother dough and a two-stage fermentation process. The Nova Celta is a bar of family format ideal to offer in our bakery a bread with different flavor and good conservation.



