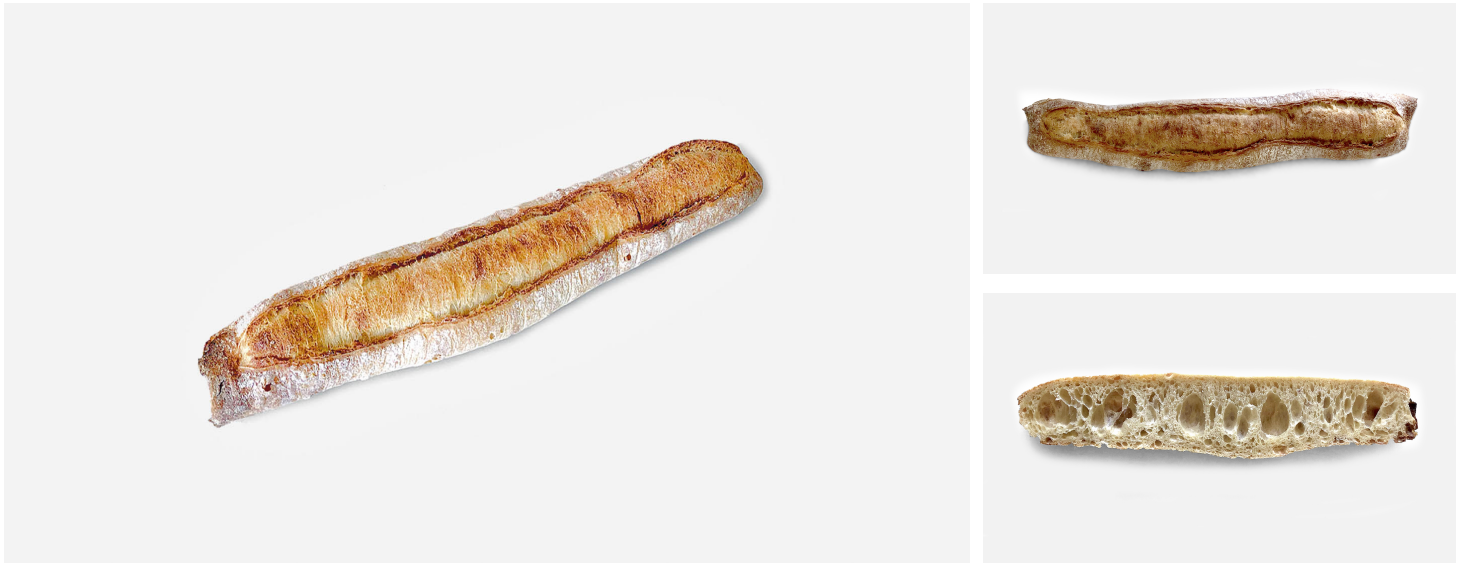




REF: E140A
EAN-13: 8436017107173 | EAN-14: 18436017107170



BAGUETTE AKUA



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.

- SOURDOUGH**
- TWO STAGE FERMENTATION PROCESS**
- HIGH HYDRATION**
- CLEAN LABEL**
- 24 HOURS FERMENTATION**

| | |
|-------------------|--------------------------------|
| 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 |

