

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



ℬ HIGH HYDRATION



STONE BAKED OVEN



CLEAN LABEL VEGAN



SOURCE OF FIBRE

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

