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TXAPELA PLUS



The Txapela Plus is a piece cooked in a sole oven. Thanks to the two- stage fermentation process it receives, we have a very elastic and spongy crumb bread and a golden crust, fine and very crunchy at the same time. The soft flour and the central longitudinal grain give this piece a rustic touch. Its intense and acidic flavour thanks to the sourdough makes this bread a bread with character.

- SOURDOUGH**
- TWO STAGE FERMENTATION PROCESS**
- HIGH HYDRATION**
- STONE BAKED OVEN**
- CLEAN LABEL**
- VEGAN**
- SOURCE OF FIBRE**
- SOURCE OF PROTEIN**

UNITS PER BOX	24 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	18 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	7 cm
LENGTH(CM)	52 cm
PRE-COOKED WEIGHT	400 g

