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

BAGUETTE AKUA

270GR
PRE-COOKED WEIGHT

PRE-COOKED WEIGHT	270 g
LENGTH(CM)	40 cm
WIDTH(CM)	0 cm
DEFROSTING	30 min
COOKING	16 min |180 °C
BOX DIMENSION	600x398x263
UNITS PER BOX	25 Units/Box | 28 Boxes/Pallet

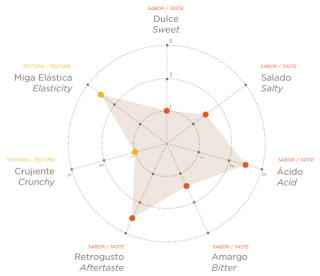
SOURDOUGH

TWO STAGE FERMENTATION PROCESS

HIGH HYDRATION

CLEAN LABEL

LONG FERMENTATION



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 estructures 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.