REF: C113D
EAN-13: 8436017107456 | EAN-14: 18436017107453

RUSTIC CELTIC BAGUETTE

295GR
PRE-COOKED WEIGHT







PRE-COOKED WEIGHT	295 g
LENGTH(CM)	41 cm
WIDTH(CM)	10 cm
DEFROSTING	20 min
COOKING	16 min |180 °C
BOX DIMENSION	503x293x368
UNITS PER BOX	20 Units/Box | 30 Boxes/Pallet

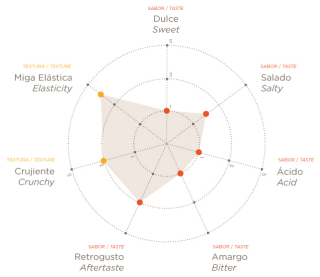
SOURDOUGH

TWO STAGE FERMENTATION PROCESS

HIGH HYDRATION

STONE BAKED OVEN

CLEAN LABEL



Cooked in a sole oven, the Celtic rustic baguette is a two-stage fermented bread, very well hydrated and with a characteristic and intense taste thanks to the mother mass. This family format loaf is ideal to offer in our bakery a bread with different taste and good conservation.