



REF: C113D  
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# RUSTIC CELTIC BAGUETTE

**295GR**  
 PRE-COOKED WEIGHT



<b>UNITS PER BOX</b>	20 Units/Box   30 Boxes/Pallet
<b>BOX DIMENSION</b>	503x293x368
<b>COOKING</b>	17 min   200 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	10 cm
<b>LENGTH(CM)</b>	41 cm
<b>PRE-COOKED WEIGHT</b>	295 g



**SOURDOUGH**



**TWO STAGE FERMENTATION**

**PROCESS**



**HIGH HYDRATION**



**STONE BAKED OVEN**



**CLEAN LABEL**



**VEGAN**



**SOURCE OF FIBRE**



**SOURCE OF PROTEIN**

Cooked in a sole oven, the Celtic Stick 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.

