













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



BAGUETTE AKUA



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.

-  SOURDOUGH
-  SOURDOUGH
-  TWO STAGE FERMENTATION PROCESS
-  TWO STAGE FERMENTATION PROCESS
-  HIGH HYDRATION
-  HIGH HYDRATION
-  CLEAN LABEL
-  CLEAN LABEL
-  24 HOURS FERMENTATION
-  24 HOURS FERMENTATION

UNITS PER BOX	25 Units/Box 28 Boxes/Pallet
BOX DIMENSION	0x0x0
COOKING	16 min 180 °C
DEFROSTING	30 min
WIDTH(CM)	0 cm
LENGTH(CM)	40 cm
PRE-COOKED WEIGHT	270 g

