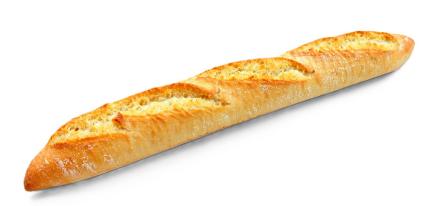
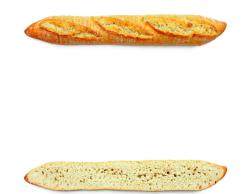


## **BAGUETTE BIO**







The Bio baguette is a bread made with certified ingredients from organic farming. With a pointed finish, a subtle floured finish and very pronounced fretwork, this is a soft crust bread which, however, retains a rustic appearance. Its crumb has a creamy tone and all the flavour of the mixture of wheat flour and mother dough. A bread, which undoubtedly is made for lovers of intense aromas. Consumers are increasingly concerned about the health and origin of the food we eat. In addition, our lifestyle makes us consume more and more outside the home. In that sense, the baguette Bio is a bread designed to consume all the flavor and properties of Organic Farming.

SOURDOUGH

SOURDOUGH

TWO STAGE FERMENTATION PROCESS

**TWO STAGE FERMENTATION PROCESS** 

ORGANIC FLOURS

ORGANIC FLOURS

CLEAN LABEL

CLEAN Label **CLEAN LABEL** 

UNITS PER BOX	32 Units/Box   28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	16 min  180 °C
DEFROSTING	20 min
WIDTH(CM)	6 cm
LENGTH(CM)	52 cm
PRE-COOKED WEIGHT	285 g

