

## **BAGUETTE CHARMANTE**







The Baguette Charmante is a bread with presence and elegance. Baked in a sole oven, finished in a point, with a thin golden crust and a subtle flour coating, this piece of bread of 305 grs is made with a two-stage fermentation process. It is a very well hydrated baguette with a characteristic and intense flavor thanks to the sourdough.

UNITS PER BOX	25 Units/Box   28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	14 min  180 °C
DEFROSTING	20 min
WIDTH(CM)	7 cm
LENGTH(CM)	50 cm
PRE-COOKED WEIGHT	305 g

- SOURDOUGH
- TWO STAGE FERMENTATION PROCESS
- **BAR HIGH HYDRATION**
- STONE BAKED OVEN
- CLEAN LABEL

