



REF: C134D  
EAN-13: 8436017106947 | EAN-14: 18436017106944










# NOVA CELTA RUSTIC BAGUETTE



The breads of the Première family are characterised by their intense flavour obtained thanks to the mother dough and a two-stage fermentation process. The Nova Celta is a bar of family format ideal to offer in our bakery a bread with different flavor and good conservation.

<b>UNITS PER BOX</b>	21 Units/Box   28 Boxes/Pallet
<b>BOX DIMENSION</b>	600x398x263
<b>COOKING</b>	17 min   200 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	9 cm
<b>LENGTH(CM)</b>	46 cm
<b>PRE-COOKED WEIGHT</b>	295 g

-  **SOURDOUGH**
-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **STONE BAKED OVEN**
-  **CLEAN LABEL**
-  **VEGAN**
-  **SOURCE OF PROTEIN**

