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# TRADITION LOAF



Batela, or batel in Spanish, is a rowing boat made up of four oarsmen and a skipper. This bread of more than 53 cm long and 300 g, is one of the most genuine pieces in OKIN and hence its name. Cooked in an oven with a sole, the Batela is a bread with a two- stage fermentation process, very well hydrated and with a characteristic and intense flavour thanks to the sourdough. This family format loaf is ideal for offering in our bakery a bread with a different flavour and good conservation.

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

## UNITS PER BOX

28 Units/Box | 28 Boxes/Pallet

## BOX DIMENSION

600x398x263

## COOKING

16 min | 200 °C

## DEFROSTING

20 min

## WIDTH(CM)

7 cm

## LENGTH(CM)

53 cm

## PRE-COOKED WEIGHT

300 g

