



REF: C100C  
EAN-13: 8436017106886 | EAN-14: 18436017106883











# TRADITIONAL CIABATTA



Chapata is one of OKIN's most iconic breads. It is a bread with a very marked rustic character, crispy crust and pronounced chalk. Cooked in a sole oven and with two stage fermentation process it is a highly hydrated bread, so it keeps fresh all day long. It has a cream-coloured honeycombed crumb with great elasticity. Ideal for slicing at breakfast as it also provides good presence at the table, buffet, etc.

UNITS PER BOX	22 Units/Box   24 Boxes/Pallet
BOX DIMENSION	598x398x309
COOKING	20 min  180 °C
DEFROSTING	20 min
WIDTH(CM)	11 cm
LENGTH(CM)	37 cm
PRE-COOKED WEIGHT	460 g

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

