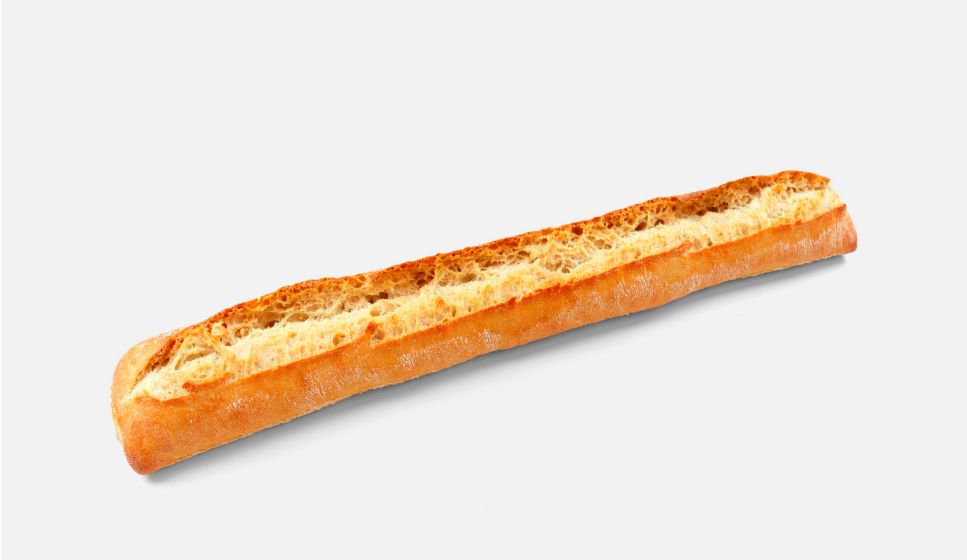
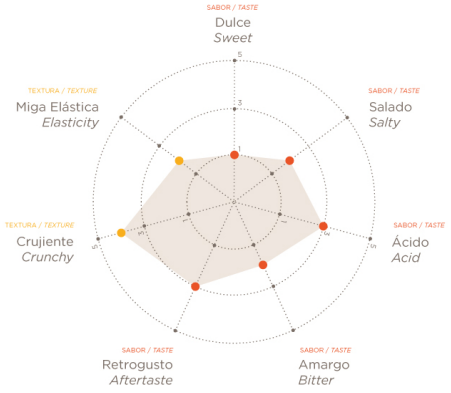
REF: C124B
EAN-13: 8436017103861 | EAN-14: 18436017103868

TXAPELA PLUS

400GR
PRE-COOKED WEIGHT



The Txapela Plus is a piece cooked in a sole oven. Thanks to the two- stage fermentation process it receives, we have a very elastic and spongy crumb bread and a golden crust, fine and very crunchy at the same time. The soft flour and the central longitudinal grain give this piece a rustic touch. Its intense and acidic flavour thanks to the sourdough makes this bread a bread with character.

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

UNITS PER BOX	24 Units/Box | 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	18 min |200 °C
DEFROSTING	20 min
WIDTH(CM)	7 cm
LENGTH(CM)	52 cm
PRE-COOKED WEIGHT	400 g