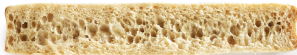




REF: E140A  
EAN-13: 8436017107173 | EAN-14: 18436017107170

# BAGUETTE AKUA



The dough used to make AKUA baguette has a greater contribution of WATER into the flour, approximately 80%. Thanks to this high level of hydration, we obtain a very light and spongy crumb with irregular open cell structures and a very appealing cream colour. In addition, the dough receives a 24-hour fermentation process, which results in a bread with greater digestibility and an exceptional aroma and flavour.

|                   |                                |
|-------------------|--------------------------------|
| UNITS PER BOX     | 25 Units/Box   28 Boxes/Pallet |
| BOX DIMENSION     | 0x0x0                          |
| COOKING           | 16 min  180 °C                 |
| DEFROSTING        | 30 min                         |
| WIDTH(CM)         | 0 cm                           |
| LENGTH(CM)        | 40 cm                          |
| PRE-COOKED WEIGHT | 270 g                          |



SOURDOUGH



TWO STAGE FERMENTATION

PROCESS



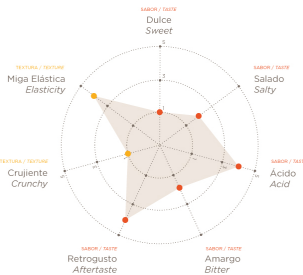
HIGH HYDRATION



CLEAN LABEL



24 HOURS FERMENTATION



270GR  
PRE-COOKED WEIGHT