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# BAGUETTE KOSKOR



The Koskor family is characterised by its bread with double fermentation, high hydration and rustic appearance. To our recipes oriented to daily consumption, we have sharpened them, never better said, giving them new forms and more volume. This is a bread with a long shelf life which, thanks to its soft textured crumb, is easy to digest. Without additives or preservatives, it is a bread made for all types of consumers and moments of consumption. Easy to pair and combine with other foods.

|                   |                                |
|-------------------|--------------------------------|
| UNITS PER BOX     | 28 Units/Box   30 Boxes/Pallet |
| BOX DIMENSION     | 598x264x371                    |
| COOKING           | 16 min  180 °C                 |
| DEFROSTING        | 20 min                         |
| WIDTH(CM)         | 6 cm                           |
| LENGTH(CM)        | 54 cm                          |
| PRE-COOKED WEIGHT | 275 g                          |



TWO STAGE FERMENTATION

PROCESS



CLEAN LABEL

