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TRONQUETE-CIABATTA



The Tronquete- 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. Thanks to the sourdough it gets a very intense taste. 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.

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

UNITS PER BOX	30 Units/Box 24 Boxes/Pallet
BOX DIMENSION	598x398x309
COOKING	17 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	9 cm
LENGTH(CM)	37 cm
PRE-COOKED WEIGHT	360 g

