

HALF BAGUETTE · LOAF · BAGUETTE GR

☼  
Par  
Baked

Gran  
Reserva

europastry



## A close-up, horizontal view of a long, golden-brown baguette. The crust is thick and textured, with a dusting of white flour. The interior is visible through several diagonal slashes, showing a soft, airy crumb structure.

# High hydration ratio

# Triple fermentation

# European recipe

## The Gran Reserva production process

Natural	Triple fermentation	Dough	High hydration ratio
Flours from the best wheat varieties. Thanks to the high-quality protein, we develop a gluten network with the ideal elasticity, strength, and stability	<ul style="list-style-type: none"><li>· Creamy color</li><li>· Rich in air bubbles</li><li>· Larger loaf size</li><li>· Attractive crust patterns</li></ul>	<ul style="list-style-type: none"><li>· Greater volume</li><li>· Light texture</li><li>· Rich in a variety of aromas</li><li>· Stays fresh longer</li><li>· Improved colour</li></ul>	The entire range is 65%-75% hydration <ul style="list-style-type: none"><li>· Firm honeycomb structure</li><li>· Thick, crunchy crust</li></ul>

We firmly believe that the future of food production must be sustainable. That's why the Gran Reserva range boasts the "Responsible Wheat" seal, our commitment to guarantee proper local farming practices, certified seeds, reduced use of fertilizers, crop rotation, and traceability of every single ear of wheat, from field to table.

We make Gran Reserva bread  
with locally sourced wheat  
from longtime established traditional farms.  
We select only the very best wheats  
in Spain, to preserve the authentic taste  
of traditional breads.

We take pride in the supreme quality of our raw material. Our loaves are made with natural ingredients and no additives. Locally-sourced ingredients are the building blocks of our Gran Reserva bread.

Thanks to this process, our bread acquires just those features which make it a traditional bread for a new generation.



# A single procedure, three shapes.

Our family of rustic breads come in 3 shapes with a range of possibilities: **baguette**, **round loaf** or **sandwich loaf**. 3 perfect shapes to broaden your options and create the best recipes. A perfect accompaniment to your exquisite dishes, or in delicious sandwiches.



## GR Baguette

20,8 in / 9.17 oz

The famous baguette in the most traditional style, family size. Hearty flavor, extraordinary crumb, great volume, long shelf life.



## GR Rustic Country Loaf

12,5 in / 17,64 oz

The most authentic bread with a distinctive flavor, crumb and crust.



## GR Half Baguette

10.04 in / 5.29 oz

An ideal size, with a very crunchy crust and a honeycombed crust for special sandwiches.



### 22002 Baguette Gran Reserva

26 u | 9.17 oz | 5x7 | 15-20' | 400-425° | 5-7' | 20.8 in

- Artisanal style
- Triple fermentation
- Crispy crust; soft, spongy crumb

Ideal as a side  
or for sandwiches



### 22421 Gran Reserva Sandwich Baguette

50 u | 5.29 oz | 5x7 | 15-20' | 355-365° | 20-25' | 10.04 in

- Golden crust
- Lightly floured, rustic shape, light crumb
- Honeycombed crumb with a dark ivory color

Ideal for sandwiches



### 20041 Gran Reserva Rustic Country Loaf Bread

13 u | 17.64 oz | 5x7 | 30-40' | 335-355° | 35-45' | 12.5 in

- 100% wheat flour
- Bold flavor, soft crumb, hearty crust
- High-quality loaf
- Maximum versatility

Ideal for sandwiches  
and slices



# Par Baked, Rustic Bread.

Very convenient and easy to handle with a quick time in the oven to brown off. The partial bake option offers more flexibility when baking.

1. Pan out and allow to thaw completely,  
(Do not place in cooler-refrigeration  
will dry out product).



2. Place in oven. Bake until golden brown.



3. Cool completely before packaging



Gran  
Reserva



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