



# BREAD BAKED IN THE STONE OVEN



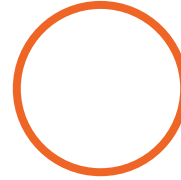
## SIMPLE, SOFT AND DELICIOUS

Bread baked in the stone oven is soft and slightly puffed flatbread made from wheat flour.

Bread baked in the stone oven are baked at comparatively high temperatures, where the thick dough swells significantly, creating an internal pocket (formed by steam). The process of baking takes a few minutes.

Modern commercial bread baked in the stone oven is prepared on advanced automatic lines. The ovens used in commercial baking are much hotter, so each flatbread is only baked for few minutes. The products are then cooled, freezed (schooked), packaged in boxes and stored in cold on -18C.

Round shape



Rectangular shape



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## MINI FLATBREAD

 3-5 min.

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA

 50g

 105

 28

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# THE STONE OVEN





# BREAD BAKED IN THE STONE OVEN

## FLATBREAD

 4-6 min

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA



120g



45



28

## LONG FLATBREAD

 4-6 min

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA



120g



45



28

# BREAD BAKED IN THE STONE OVEN

# BREAD BAKED IN THE STONE OVEN

## FLATBREAD

 5-10 min

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA



160g



36



28

## LONG FLATBREAD

 5-10 min

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA



160g



40



28

## FLATBREAD WITH INTEGRAL FLOUR

 5-10 min

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA



120



36



28





## LONG FLATBREAD

 10-20 min

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA



300g



20



28







# INFO



BAKING TIME



BAKING TEMPERATURE



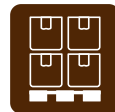
HUMIDITY



WEIGHT  
(BEFORE AND AFTER BAKING)



NUMBER OF PIECES  
IN BOX



NUMBER OF BOXES  
IN PALLET







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