

Baguette vs tradition: what's the difference for your daily bread ?

September 6, 2024 by [Emily Johnson](#)



As simple as it may seem, the perfect baguette is a work of art. The long, golden crusty loaves that have been a symbol of France for centuries are not all created equal. There are two main types: the classic baguette and the ‘baguette de tradition’. While both types are a staple in any French bakery, there is much debate about which one reigns supreme. Is it the traditional or classic baguette ? How do they differ from each other ? This article will shed light on this important question.

The Tradition Baguette vs The Classic Baguette: a Battle of Ingredients

What sets them apart ?



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The principal difference between a classic baguette and a tradition baguette lies primarily in their composition and process of manufacture. As stipulated by the decree of September 13, 1993 – known colloquially as the “bread decree” – for a baguette to qualify as ‘tradition,’ it must be made without any additives or freezing treatments. Its main ingredients are water, flour, yeast, and salt—with very limited allowances for adding other grains such as bean flour, soy flour, or malt flour.

A closer look at ingredients

The tradition baguette’s dough must also ferment for at least 15 hours—a requirement not necessary for its counterpart—the classic baguette. These strict criteria result in an artisanal product of superior quality that’s treasured by bread enthusiasts.

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After understanding these differences in ingredients and preparation methods, let’s reveal what makes the ‘tradition’ truly unique.

The Secrets of the Recipe: what Makes The Tradition Unique

Strict regulations and exceptional taste

In contrast to regular bread rolls, the French tradition baguette is baked on-site, contains no additives, and adheres to stringent criteria for its naming. Often crafted using age-old methods and wood-fired ovens, it can also be made from organic flours. The result ? A loaf of bread that’s deemed higher quality and often reserved for special occasions or festive meals.

Artisanal approach

The *artisanal process* used to create the tradition baguette is time-consuming but well worth the effort—it yields a product that’s rich in taste and texture compared to the classic variant.

After understanding what makes the ‘tradition’ unique, let’s turn our focus towards additives.

Understanding Additives: why Less Is More

The absence of additives in the Tradition Baguette

The absence of preservatives in a tradition baguette not only lends it a superior taste but also makes it healthier. While a classic baguette may contain additives to extend its shelf life, eating fresh is always better—and this is where a tradition baguette shines.

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Now that we've covered ingredients and additives let's delve into the actual process of making these types of bread.

The Bread-making Process: balancing Tradition and Technology

The wonder of fermentation

A key difference between these two types lies in their fermentation process. As mentioned earlier, a tradition baguette must ferment for at least 15 hours. This long fermentation period results in an enriched flavor profile that sets it apart from its counterpart.

It's now time to take a look at another crucial aspect – baking.

Baking Bread: a Key Factor In Taste

Crispy crust and tender crumb

A distinct characteristic of a tradition baguette is its crispy crust and tender, airy crumb – an outcome of precise baking methods. Baked in wood-fired ovens, these baguettes offer a delightful crunch and aroma that's hard to resist.

Now we move onto the importance of adhering to strict standards in bread-making.

Upkeeping Standards: bakery Legislation and Quality Labels

The ‘Bread Decree’

The French government takes its bread seriously. So much so that legislations like the “bread decree” are implemented to ensure quality across all traditional bakeries. This law stipulates what can be called a tradition baguette, ensuring consumers get exactly what they pay for.

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Finally, let’s turn our attention to consumer preferences.

Consumer Choices: popularity and Perceptions

Quality over quantity

The appeal of a tradition baguette extends beyond its taste. It represents the epitome of French baking craftsmanship—making it popular among those who prefer quality over convenience. Due to this perceived value, consumers often opt for the tradition baguette over its classic counterpart.

There you have it—an exploration into the fascinating world of French baguettes. As we’ve discovered, while both types have their charm, it’s clear that the ‘tradition’ baguette has marked itself as a premium choice due to its stringent manufacturing rules, absence of additives, longer fermentation process, and artisanal approach. Whether you’re a fan of the classic or tradition style ultimately depends on your personal preference. However, one thing is certain—the love for these elongated loaves transcends far beyond France’s borders !

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