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# MULTIGRAIN BAGUETTE



The multi - seed baguette is a bread with double fermentation, of rustic aspect, crispy crust, finished in point and with a generous topping of seeds of linen, sesame and poppy. A bread of exceptional taste, aromatic and nutritious. High in fibre and source of protein. Its crumb, where other seeds such as sunflower seeds and oat flakes are found, has a golden tone and all the flavour of the mixture of wheat flour and toasted malt. A bread, which is certainly made for lovers of cereals. In addition, sesame seeds are rich in polyunsaturated fatty acids (fats good for the body, including Omega 3 and Omega 6), which help lower cholesterol and thus prevent cardiovascular disease. It is also an excellent source of Vitamin B1. Linseed also has nutritional properties that make it stand out from other foods. They are considered one of the most powerful plant-based foods on the planet. They are rich in micronutrients, fiber, manganese, Vitamin B1 and Omega 3.

<b>UNITS PER BOX</b>	30 Units/Box   30 Boxes/Pallet
<b>BOX DIMENSION</b>	503x293x368
<b>COOKING</b>	16 min   200 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	6 cm
<b>LENGTH(CM)</b>	46 cm
<b>PRE-COOKED WEIGHT</b>	280 g

-  **SOURDOUGH**
-  **TWO STAGE FERMENTATION PROCESS**
-  **RECOGNIZED BY THE SPANISH HEART FOUNDATION**
-  **CLEAN LABEL**
-  **SOURCE OF FIBRE**

