



REF: Q203A
EAN-13: 8436017118179 | EAN-14: 18436017118176



MULTIGRAIN BAGUETTINE



The baguettina seeds is a bread with double fermentation, rustic appearance, crisp crust, pointed finish and with a generous topping of seeds of flax, sesame and poppy. A bread of exceptional flavour, 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.

- SOURDOUGH**
- TWO STAGE FERMENTATION PROCESS**
- READY IN 5 MINUTES**
- RECOGNIZED BY THE SPANISH HEART FOUNDATION**
- CLEAN LABEL**
- SOURCE OF FIBRE**

UNITS PER BOX	50 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	5 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	6.5 cm
LENGTH(CM)	27 cm
PRE-COOKED WEIGHT	150 g

