

MULTIGRAIN BAGUETTINE









The baguetina 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

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ð **READY IN 5 MINUTES**

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CLEAN LABEL

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SOURCE OF FIBRE

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| 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 |

