

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.



(F)

TWO STAGE FERMENTATION PROCESS

READY IN 5 MINUTES

(m) RECOGNIZED BY THE SPANISH HEART

FOUNDATION

CLEAN **CLEAN LABEL**

SOURCE OF FIBRE

UNITS PER BOX	50 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	5 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	6.5 cm
LENGTH(CM)	27 cm
PRE-COOKED WEIGHT	150 g

