

MULTIGRAINS GOURMET ROLL







The Multigrain small bread is a bread with double fermentation, rustic appearance, crisp crust and with a generous topping of seeds of flax, sesame and poppy. A bread of exceptional flavour, aromatic and nutritious. High in fibre, source of protein and reduced in sugars. 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.



TWO STAGE FERMENTATION PROCESS RECOGNIZED BY THE SPANISH HEART

FOUNDATION

CLEAN LABEL



SOURCE OF FIBRE

UNITS PER BOX	120 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	0 min 0 °C
DEFROSTING	30 min
WIDTH(CM)	6 cm
LENGTH(CM)	10 cm
COOKED WEIGHT	55 g

