REF: Q205B
EAN-13: 8436017107517 | EAN-14: 18436017107514

MULTIGRAIN BAGUETTE

280GR
PRE-COOKED WEIGHT







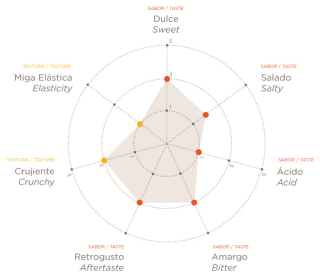
PRE-COOKED WEIGHT	280 g
LENGTH(CM)	46 cm
WIDTH(CM)	6 cm
DEFROSTING	20 min
COOKING	19 min |180 °C
BOX DIMENSION	503x293x368
UNITS PER BOX	30 Units/Box | 30 Boxes/Pallet

SOURDOUGH

TWO STAGE FERMENTATION PROCESS

CLEAN LABEL

SOURCE OF FIBRE



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.