









REF: Q203A
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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**
-  **CLEAN LABEL**
-  **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

