RUSTIC SESAME LOAF





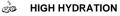




Rustic bread high in fiber, with the subtle touch of toasted sesame. The Rustic Sesame Loaf is a rustic-style bread designed for everyday consumption, but with a touch of personality that sets it apart thanks to the sesame seeds. Made primarily with wheat flour (97%) and a touch of rye (3%), and enriched with toasted sesame seeds (2%), this bread offers a mild flavor with delicate notes reminiscent of hazelnut. The addition of wheat fiber not only improves the bread's nutritional profile — allowing it to carry the "high in fiber" claim — but also enhances its texture and shelf life. Fiber helps retain more water during preparation, resulting in a moister, softer crumb and greater durability.



TWO STAGE FERMENTATION PROCESS





CLEAN LABEL

HIGH FIBRE CONTENT

UNITS PER BOX	30 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	18 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	7 cm
LENGTH(CM)	36.5 cm
PRE-COOKED WEIGHT	340 g