








# BREADS FOR HEALTH-CONSCIOUS CUSTOMERS

It does make a difference what kind of grains you use for your bread. Products made of eg. durum wheat flour, rye flour or wholemeal flour, and products made with seeds can have various health benefits. They are both higher in fibre and vitamins, thus contribute to a healthy diet and a healthy lifestyle. Such products will have not just a nicer, more rustic look, but also a richer taste.










4800205    
DURUM LOAF



	300 G		
	15 PCS		40 CTN
	22°C		30-40'
	190-200°C		6-8'

4800027     
LOW CARB LOAF










	250 G		
	15 PCS		40 CTN
	22°C		40-60'
	200°C		7-9'

LOW  
CARB








4800039   
KORNSPITZ ROLL



	70 G		
	45 PCS		40 CTN
	22°C		20-30'
	190-200°C		3-4'








4800128    
DURUM CUBE



	80 G		
	40 PCS		48 CTN
	22°C		15'
	180°C		6-8'

4800126   
LOW-CARB CUBE










	70 G		
	40 PCS		48 CTN
	22°C		15'
	180°C		6-8'

LOW  
CARB

4800129   
WHOLEGRAIN CUBE



	80 G		
	40 PCS		48 CTN
	22°C		15'
	180°C		6-8'

