

RUSTIC AND ARTISAN BAGUETTES AND ROLLS

Our rustic, sourdough baguettes, demi-baguettes and rolls in traditional, multigrain, wholemeal and flavoured versions satisfy many different tastes and consumer demands, and are suitable for various types and styles of sandwiches.

They are produced with artisan technology, and all products have a special, crispy crust and a soft crumb, that is very well suited for making tasty and healthy sandwiches.

Sourdough products also remain fresh for longer, and this is something that consumers will appreciate very much.



WHY IS SOURDOUGH A GOOD CHOICE FOR HEALTH-CONSCIOUS CONSUMERS?

Sourdough bread is healthier, and easier to digest, because the sourdough will start to break down the starches in the grains before the bread even reaches your stomach.

The longer fermentation time during preparation means, that much of the protein gluten is broken down into amino acids before consumption. So the digestion of a sourdough bread requires less energy, making it easier for your gut.

It has a lower glycemic index, compared to other types of breads, so it will not cause your blood sugar to rise drastically after eating it. Eating less is enough, and you will feel full for longer.