



YOUR BREAD'S ON FIBRE

KAISER ROLL BROWN MULTI SEEDED

4294347  

Classic brown Kaiser roll with the typical 5 incisions from wheat flour and roasted malted barley flour, enriched with linseeds and sunflower seeds, decorated with linseeds and sesame seeds.





 60g


 Ø 10,5cm

 100

 28



 15min.

 210°C

 180°C for 11-13min.

PART BAKED

PAN BAGNAT BROWN LARGE

2103185  

Soft round brown wheat roll, enriched with wholemeal wheat flour, dried rye sourdough and olive oil, sprinkled with wheat bran. Ready to use, just thaw and serve.




 110g

 Ø 12,5cm



 45

 32

 15min.

THAW & SERVE


PAN BAGNAT MULTISEED LARGE

2103853  

Soft round multigrain roll, enriched with a little dried wheat sourdough and lots of sunflower seeds, sesame seeds, linseed, wheat bran and poppy seeds. Ready to use, just thaw and serve.




 110g

 Ø 12,5cm

 45

 28

 15min.


THAW & SERVE


DEMI BAGUETTE FITNESS

2103486  

Multigrain half-baguette with roasted wheat malt and a touch of wheat sourdough for a deeper flavour. Enriched with sunflower seeds, linseed, sesame seeds, wheat bran, buckwheat and soy flakes.




 125g


 27cm

 50

 32

 15min.

 210°C

 180°C for 14-16min.

PART BAKED



YOUR BREAD'S ON FIBRE


DEMI BAGUETTE DARK LUMBERJACK

4295391   

Dark, rustic looking half-baguette from wheat flour, roasted malted barley flour and rye. Enriched with linseed, sunflower seeds, soya beans and a little rye sourdough. Pointed ends, flour dusted and baked on stone.





 160g


 27,5cm

 40

 32


 15min.

 210°C

 180°C for 14-16min.

PART BAKED

DEMI BAGUETTE FITNESS LARGE

2103670   

Wide multigrain half-baguette with roasted wheat malt and a little dried sourdough. Enriched with sunflower seeds, linseed, sesame seeds, wheat bran, buckwheat and soy flakes. Extra wide for convenient sandwich making.





 300g


 57cm

 20

 32




 15min.

 210°C

 180°C for 14-16min.


PART BAKED

FORESTIER

2102128   


Dark multigrain bread made from wheat and roasted malt flour with a little dried rye sourdough and enriched with crushed soybeans and sunflower seeds. Flour dusted.




 630g

 12

 32

 240°C

 210°C for 9-11min.

PART BAKED


La Lorraine
Baking passion

