



GRANSOIA NUCLEO 50%

BAKERY GRANSOIA

50% concentrate soy bread mix. The final result is soy bread with mild flavour and pleasant aroma, along with great volume and regular porosity. This kind of bread is also marked by white soft inside and golden-brown thin crusty outside. The 50% concentrate version allows you to personalize your own dough by adding other flours of your choosing. Discover the whole GRANSOIA product line, with many available variants that differ in soy content and granulometry: the ideal to please all bakers' requests.

Product details

COD 000461

Allergeni/cross contaminazioni

Allergens



farina di frumento



farina di soia

Cross-contaminations



Milk



Mustard



Sesame