



PROTEIN BREAD

BAKERY

OTHER WELLNESS MIXES

Discover **ProteinBREAD**, the complete mix that combines taste and well-being.

Made with wholemeal flours, selected seeds, and natural dried sourdough, it's the ideal solution for creating bread rich in protein and fiber, with an authentic flavor and reliable performance.

Perfect for enhancing your bakery's offering with a modern and healthy product, it meets the needs of athletes, active people, and customers who care about a balanced diet.

- High in protein and fiber
- Clean label
- With sunflower, sesame, flax, and pumpkin seeds
- With soy flour and grits
- With naturally fermented dried sourdough
- Easy to use and versatile

Product details

COD 000924

Allergeni/cross contaminazioni

Allergens



farina integrale di grano, farina di grano tenero tipo 0, glutine di grano, granella e farina di soia, pasta acida di grano essiccato, farina di malto d'orzo



semi di sesamo

Cross-contaminations



Milk



Mustard



Lupin

Modalità d'uso



Bread



Gourmet bread