



# SEED TOPPING

## OVERVIEW

Seed blend with flaxseeds, rolled oat, sunflower seeds and hulled millet. Gives the bread a nice, rustic character and a very good taste, especially after roasting in the oven. Can also be mixed directly into the dough.  
Add in Tosca mixture instead of almond, for a nice and different taste and character.

## USAGE

Pre-mix in dough 300 g/liter dough liquid.

## INGREDIENTS

brown flaxseeds, rolled OATS, yellow flaxseed, sunflower seed, hulled millet

## PACKAGING

Code	Size	Type	Palletisation
542810	10 kg	Bag	460 kg (46x10 kg)

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,950.00
Energy (kcal)	470.00
Fat (g)	29.00
of which saturated (g)	3.00
Carbohydrate (g)	23.00
of which saccharides (g)	2.50
Protein (g)	18.00
Sodium (g)	<0.5
corresponds to approx (g salt)	0.07



### STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



### SHELF LIFE

300 days



### TYPE

Flakes/crush



### ALLERGENS

Gluten (oat)



### CATEGORY

Seeds, Decorations & Toppings



### FINISHED PRODUCT

Baguette, Crisp bread, Fibre rich, Rye bread, White bread



### BRANDS

Bakels



### FUNCTION

Decoration