

- · Free of emulsifiers
- Free of stabilisers
- Free of additives
- Free of preservatives



Art.no.: 50606 | 40 g



# **Sesame Bagel**

**Art.no.: 50600** | 75 g



#### Low-Carb Bagel

Low-carb dough, decorated with sesame, oat flakes, rye flakes, linseed and sunflower seeds.

Art.no.: 50623 | 75 g



**Art.no.: 50601** | 75 g



# **Bagel Everything**

Wheat and rye dough, decorated with sesame, poppy seeds, dried onions and a touch of garlic

Art.no.: 50615 | 75 g



# **Multigrain Malt** Bagel

Dough made with malted rye and barley, decorated with sunflower seeds, rye flakes, corn semolina, linseed, oat flakes, coarse ground barley, coarse ground

**Art.no.: 50611** | 75 g



## **Vitality Bagel**

Dough made of wheat, rye and spelt flour, decorated with sesame, oat flakes, rye flakes, linseed and sunflower seeds

Art.no.: 50621 | 100 g



# Multigrain **Bagel XXL**

Dough made of wheat, rye and spelt flour, decorated with sunflower seeds, sesame, rye flakes, corn semolina, linseed, oat flakes, coarse ground barley, coarse ground oats

Art.no.: 50607 | 120 g



# Sesame **Bagel XXL**

Art.no.: 50608 | 120 g

- Uniform in size, perfectly round Matching the consumer's taste

- Simply thaw and serve! If desired, warm up shortly in the oven

Bakeline\*



#### 1. Weight

:: Between 40 and 130 g



#### 2. Shape

- :: Traditional ring shape
- :: Without hole
- :: Variable sizes



## 3. Type of dough

- :: Several dough varieties:
- :: Savoury doughs
- :: Sweet doughs
- :: Low-carb varieties



#### 4. Decoration

- :: Poppy seeds
- :: Sesame seeds
- :: Sunflower seeds
- :: Herbs
- :: Rock salt
- :: Onions
- :: Garlic
- :: What else are you looking for?



# 5. Packaging

- :: Single packed
- :: Bulk packed
- :: Private label
- :: Customised carton sizes upon request



#### 6. Convenience

- :: Cut
- :: Uncut



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# Are you looking for something special? We will meet your wishes!

You cannot find "your" favourite bagel within our range? Just create your own, according to your taste. Your needs are our priority. Please contact us!



# Customisation is the key to success!



Bakeline S.n.c Z.A. rue André Ampère F-57350 Schoeneck

Tel.: +33 (0) 38 78 46 860 Fax: +33 (0) 38 78 46 861 info@bake-line.com www.bake-line.com

