

REF. 131051

Sliced Sesame Seed Bagel 3% 85g

NEW YORK'S MOST ICONIC ROLL, WITH SESAME SEEDS!

PREPARATION. One of the most characteristic steps in its preparation is boiling in water before baking, which gives it its dense, distinctive crumb.

DENSE AND CHEWY TEXTURE. The bagel is distinguished by its dense interior and a slightly crunchy thin crust. The result is a sturdy roll, perfect for holding recipes with sauces or cream cheeses.

VERSATILE. The sesame seed topping has become the most recognizable and accepted due to its mild, delicious flavour that enhances any filling. Making this bagel the most in-demand.



				
85 g	11 cm	36 u.	72 boxes	90 min



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