

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.

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| 85 g    | 11 cm | 36 u. | 72 boxes | 90 min |



