

Rosemary Focaccia Roll

FB683



100g

13cm



Wheat Flour (Fortified with Calcium Carbonate, Niacin, Iron, Thiamin), Water, Medium Rye Flour, Yeast, Reduced Sodium Salt, Salt, Flour Treatment Agent: E 300, Barley Malt Flour. Topping: Extra Virgin Rapeseed Oil, Rosemary <2%.

SPECIALITY BREADS

40 pieces per case

Our mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust.

Plain focaccia with rosemary.

- Use what you need – Reduced wastage
- Made with 25% Wildfarmed Regenerative Flour
- Suitable for Vegan diets

Thaw & Serve