



Meneba



Multi-cereal breads products



ALASKA

The taste and texture of white bread with the nutritional fibre content of wholemeal bread.

Specific ingredients: fibre (oat, pea, wheat) and toasted wheat germ



ANDES

This bread is baked using the purest cereals produced by Mother Earth. In addition to spelt, its main ingredients are quinoa and amaranth. Spelt is a centuries-old variety of wheat that was originally grown in the Balkans. Amaranth and quinoa are cereals that originated on the Andean Plateau.

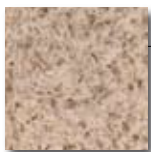
Specific ingredients: quinoa flakes, spelt flour, whole amaranth, rye malt, leavening and caramel



ARIZONA

Externally, the crumbs have the strength and simplicity of wheat bread, but the flavour and aroma is enriched with oats, rye and other wheat components.

Specific ingredients: malted wheat flakes, roasted wheat germ, oat flakes and rye malt



BUSH

This naturally purple wheat is ripened in the most fertile regions of Australia. The purple colour gives Bush a special character and lends a unique colour to the crumb.

Specific ingredients: crushed purple wheat, sunflower seeds, toasted soya grits



COLORADO

Malted barley is the basis for the characteristically dark crumb colour of Colorado, and the flavour is complemented by various cereals and seeds including wheat and linseed.

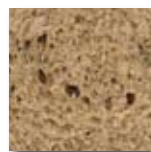
Specific ingredients: rye flour, crushed wheat, maize grits, malted barley, dark linseed, barley flakes, oat flakes, sesame seeds, toasted soya grits, flaked millet and red millet



DAKOTA

Dark multi-cereal bread with wheat as a base, complemented by various cereals and seeds, including rye and sunflower seeds.

Specific ingredients: crushed wheat, rye flour, toasted soya grits, dark linseed, oat flakes, sunflower seeds and barley flakes



FLORIDA

Light brown, refined crumb colour and structure with the characteristic colour, aroma and flavour of pumpkin seeds. The crumb colour and aroma is complemented by golden brown, roasted wheat germ and white buckwheat grits.

Specific ingredients: pumpkin seeds, roasted wheat germ, buckwheat grits, maize flour, rye malt and caramel



HAWAII

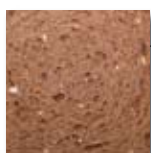
The fine, light yellow crumb colour and texture give this multi-cereal bread a tropical character that is enhanced by sunflower seeds, soya, sesame seeds and linseed.

Specific ingredients: sunflower seeds, rye flour, maize pieces, soya (soya bran, soya flour), dark linseed, leavening, herbs and spices



INDIANA

Dark multi-cereal bread with a coarse wholemeal character created by the presence of whole, puffed cereals of wheat. The flavour is enhanced by the addition of various seeds and cereals, including sunflower seeds and millet.
Specific ingredients: puffed wheat, sunflower seeds, rye flour, rye malt, lupin grits, dark linseed, flaked millet, caramel, maize grits, oat flakes and sesame seeds



KANSAS

Dark multi-cereal bread with the delicious taste of sunflower seeds, the characteristic flavour of lupin and complemented by millet, linseed and other cereals and seeds.
Specific ingredients: sunflower seeds, rye malt, lupin grits, dark linseed, flaked millet, oat flakes, maize grits, caramel and sesame seeds



MISSISSIPPI

Light, lively and tasty multi-cereal bread whose character is derived from its many different ingredients, including dark linseed, red millet and yellow maize pieces that have their own specific colour and flavour.
Specific ingredients: sunflower seeds, maize pieces, wheat bran, toasted soya grits, dark linseed, red millet, leavening



NEVADA

The light yellow crumb colour of Nevada is created by the addition of yellow maize pieces. Sunflower seeds add to the sunny character of this bread and impart a delicious, nutty flavour as well.

Specific ingredients: maize pieces, sunflower seeds, maize flour, herbs and spices



TEXAS

Texas, with its yellow crumb colour, green pumpkin seeds and red millet, is the most colourful of our multi-cereal bread range.

Specific ingredients: red millet, pumpkin seeds, maize pieces, buckwheat grits, lupin grits, maize flour, herbs and spices



VERMONT

A lightly coloured multi-cereal bread complemented by cereals and seeds that produce a refined texture and flavour.

Specific ingredients: malted barley, sesame seed, light linseed, sunflower seeds, oak flakes, maize grits, flaked millet, wheat bran, lupin grits and caramel



VIRGINIA

Light multi-cereal bread complemented with familiar cereals and seeds, including wheat, linseed and ten seed/cereal mix

Specific ingredients: rye flour, crushed wheat, dark linseed, maize grits, red millet, oat flakes, toasted soya grits, sesame seed, barley flakes and flaked millet



WASHINGTON

The characteristic crumb colour of oats, complemented by soya, dark linseed and sunflower seeds creates a colourful and tasty bread.

Specific ingredients: oat bran, toasted soya grits, malt (rye, barley), dark linseed, sunflower seeds, buckwheat flour, leavening and caramel

Meneba
P.O. Box 5149
3008 AC Rotterdam
The Netherlands
t +31 (0) 10 42 38 000
f +31 (0) 10 42 38 269
customerservice@meneba.com
www.meneba.com



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