

## THE CRYSTAL BREAD RANGE GROWS WITH NEW FLAVOURED CRYSTAL BURGERS

---

- The company presents its latest bread crystal launches. Products brimming colour and flavour to surprise and enjoy.

Panamar Bakery Group has expanded its crystal bread range with new products that offer a unique and differentiating touch.

The crystal range is characterised by having 100% natural ingredients, olive oil and natural sourdough. And by featuring slow preparation processes with long rest times and high hydration, key aspects to achieve its incomparable texture, lightness, alveolate and durability.

The result is breads with large alveoli in the crumb and a very fine and crunchy crust, contributing lightness in each bite. They also have a delicious flavour and a very Mediterranean aroma, thanks to the olive oil and the sourdough in their recipe.

The range consists of breads in different formats suitable for consumption on different occasions and at various types of establishments: family size, sandwiches, burgers, rolls and mini rolls. All these products are very easy and quick to prepare, with only a few minutes' baking, to make the worker's job easier.

New crystal bread products are now presented in Burger format, with three new and delicious flavours:

- Bavarian Crystal Bread Burger 110g
- Veggie Crystal Bread Burger 110g
- Tomato Crystal Bread Burger 110g

What's more, these products are all very easy and quick to prepare since they are ready with a few minutes' defrosting without the need for baking.

## NEW CRYSTAL BREAD BURGER FLAVOURS



### **BAVARIAN CRYSTAL BREAD BURGER 110g**

Made with malt and with an aroma of beer, thus achieving a slightly acidic flavour thanks to the malted flour.

### **CRYSTAL BREAD VEGGIE BURGER 110g**

A recipe that is specially conceived to complement vegan recipes thanks to the vegetable protein the lentils contribute. Made with lentils, tomato and spices, lending it a delicious and balanced flavour.

### **TOMATO CRYSTAL BREAD BURGER 110g**

A combination of strong, unique flavours. Made with tomato (2%) and spices that add great flavour and colour: oregano, basil, rosemary and thyme.

### **About Panamar Bakery Group**

Panamar Bakery Group is a business group specialising in making bread and pastries from frozen doughs, with more than 100 years of history. With a staff of more than 2,000 people, more than 10,000 customers and more than 15,000 points of sale, today this family business is a national leader in the sector with a growing international profile.

Authenticity, quality, commitment and honesty are the hallmarks of the Panamar Bakery Group and underpin its firm dedication to always stand by its customers and help them to achieve their goals.

### **For further information, please contact:**

Raquel Rubio (+34 699.82.90.04)

rrubio@panamarbakery.com