

Transform your rolls and loaves with this seedy topping; just a sprinkling adds crunch and flavor as well as giving breads a beautiful look!


Add to dough while mixing and/or on top before baking.

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# Artisan BREAD TOPPING

NET WT 8 OZ (227g) 

STORE COOL AND DRY.

BEST IF USED BY

**NUTRITION FACTS** SERVINGS 8, **SERV. SIZE 3 TBSP (28G)**, AMOUNT PER SERVING: **CALORIES 150**, **TOTAL FAT 12G (15% DV)**, **SAT. FAT 1.5G (8% DV)**, **SODIUM 10MG (0% DV)**, **TOTAL CARB. 8G (3% DV)**, **FIBER 4G (14% DV)**, **PROTEIN 5G**, **CALCIUM 90MG (6% DV)**, **IRON 2.5MG (15% DV)**, **POTAS. 200MG (4% DV)**. NOT A SIGNIFICANT SOURCE OF TRANS FAT, CHOLEST., TOTAL SUGARS, ADDED SUGARS AND VIT. D. %DV = %DAILY VALUE

**INGREDIENTS** SESAME SEED, FLAX SEED, SUNFLOWER SEED, BLACK CARAWAY SEED, POPPY SEED, ANISE SEED.

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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.