

(T4163) RYE CROUTONS FROM CRETE 300g (data sheet version 2021)

PAXIMADI is the Greek word for baked bread crackers. It is pronounced *pa-xee-má-dee*.

USP our rye croutons are hand-made in Crete, with a traditional family-recipe. They are baked in the oven (and not fried). They are tasty, healthy & crunchy.

SERVE with Greek Feta cheese, diced tomatoes, olive-oil, capers, oregano and olive oil; also with finely sliced Italian hams, or smoked salmon. Use them in salads and soups – as healthy “croutons”. Make appetizers with caviar, olive-pate or foie gras. Enjoy them for breakfast with butter or tahini, and honey or marmalade.

AWARDS Great Taste Award 2018 (UK) 2 stars

Table 5: What a pretty product. A mini loaf of crispness which delivers a really positive mouth feel and experience. The crisp bite allows the aroma and flavour of the rye to fill your mouth with a sweetness you expect from the grain. A really lovely product.

Table 99L: On the surface, a very ordinary looking crouton but as soon as it hits the palate, it dissolves to reveal great depth, Rye is coming through with all sorts of baked notes, light, crisp and delicate.

CERTIFIED Non-GMO, VEGAN

ZERO trans fat, animal fat, preservatives, flavour enhancers.

INGREDIENTS wholegrain rye flour 60%, wheat flour, rye sourdough (rye flour, yeast, water) olive pomace oil, salt, yeast, water. Produced & packed in Crete island – Greece.

ALLERGENS flour (contains gluten), traces of sesame seeds or nuts.

BOX 10 bags x 300g

PALLET 80 boxes (800 bags)

BARCODE 5200 12319 1066

NUTRITION FACTS per 100g

Energy	1884kj / 450kcal
Fat	18.0g
Of which saturates	3.2g
Carbohydrates	52.0g
Of which sugars	3.7g
Protein	14.0g
Salt	1.8g



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