

SOY TOAST



Toasted **soy bread** is the first item of our CUÍDATE Espiga Blanca line.

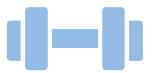
It is a series of bread products that stand out for their functionality, that is to say, that contain some ingredient that helps the correct functioning of our organism. In this case, soy toast stands out for its high fiber content and for being a source of protein.



Helps the body to function properly



Source of fiber



Source of protein

Benefits of soy toast



Intestinal functions: high fiber content helps intestinal transit naturally.



Protein content: Soy is a natural source of a group of amino acids such as globulins, a type of protein present in legumes with beneficial properties for the body.



Ideal substitute for traditional bread: Due to its nutritional properties, it is a good substitute for traditional bread for those people who are carrying out hypocaloric diets.

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Toasted soy bread is the first item in our CÚIDATE Espiga Blanca line. The Toasted Soy Bread stands out for its high fiber content and for being a source of protein.

Ingredients:

WHEAT flour, RENEW flour, whole wheat flour, WHEAT bran, granulated SOYBEAN (5.65%), yeast, salt, WHEAT GLUTEN, antioxidant (E-300), and enzymes (GLUTEN).

It may contain traces of EGG, MILK, and FLAX.

Nutritional information

Energy value	1630 kJ / 386 kcal
Fats of which saturated fatty acids	5,9g 0,9g
Carbohydrates of which sugars	62,1g 2,3g
Dietary fiber	6,9g
Proteins	17,7g
Salt	2,1g