

Loving the loaves - Sasko's new range of speciality bread

Featuring four variants, the newly-launched Sasko Plus+ range is low-GI, enriched with vitamins and dietary fibre, has a softer texture and is loaded with all-round goodness. The range is also suitable for vegans and is Halaal and Kosher endorsed.



Range

- Ancient Grain Smooth Brown Bread (700g) is multigrain bread, which is lower in salt and high in calcium and its smooth texture is popular with children. Buckwheat, Millet and Quinoa are an unusual combination of grains used by the ancient Eastern countries. Buckwheat is low in fat and contains essential amino acids; Quinoa grain is a source of protein, fibre, riboflavin, thiamine and niacin; and the Barley is high in vitamin B, iron, manganese and selenium.
- Cranberry Brown Bread (700g) is a source of vitamin C and E, multigrain, lower in salt and is a tasty alternative for those looking for sweet indulgence. Due to their high nutrient and antioxidant content, cranberries are often referred to as a 'super food'.
- Rosehip and Honeybush Brown Bread (500g) plus added Vitamin E is portion controlled and the perfect option for those counting calories but refusing to sacrifice taste. Rosehip is derived from the rose plant while Honeybush, indigenous to Southern Africa, is a tea leaf with similarities to Rooibos.
- Soy and Linseed White Bread (700g) is a favourite but now with a lighter bite. It is high in Omega 3 and a great source of dietary fibre. This variant has a beautiful texture thanks to the Soy grains and Linseeds offering a crunchy bite.

Sasko Plus+ is endorsed by The Heart and Stroke Foundation South Africa, and is available nationally at all supermarkets. For more information, go to www.pioneerfoods.co.za.

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