



Media Dossier/ Media file

Naam van het team: <i>Team name:</i>	Breascued
Naam van het product: <i>Product name:</i>	Breascued
Beschrijving voor Communicatie <i>Description for Communication</i>	Max 150 woorden <i>Max 150 words</i> Breascued is a premium, cookie butter-inspired spread made from upcycled bread flour that combines food circularity and sensory indulgence in one innovative product. It delivers a rich caramelized taste and smooth spreadable texture that elevates breakfast buffets, bakery stations and dessert applications. Whether served on warm toast, pancakes, fruit or pastries, the product creates a comforting and memorable guest experience while giving surplus bread a second life. More than a spread, Breascued is a conversation piece. It allows hospitality businesses to visibly integrate food circularity into their menus through a familiar and highly approachable product format. Every tub represents a practical step toward reducing bread waste while offering guests a premium and distinctive experience aligned with modern sustainability values. Its strong storytelling potential, versatile application and foodservice-oriented format make it ideal for buffet concepts, premium breakfast offerings and creative kitchen applications, integrating food circularity as part of the guest experience.

Bijvoegen/ Attach:

foto van team (JPEG/hoge resolutie-1200*800 pixels)

Team photo



foto van het product (JPEG/hoge resolutie-1200*800 pixels)

Product photo

