



Team De Breadies

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Product Bread Bar

The Bread Bar got its name from the fact that the main ingredient is old bread. When bread is one day old, it is classified as old bread. In other words, this bread will longer be sold, it is thrown away or processed into other products. The products often have a much lower value such as breadcrumbs or the bread is used as animal feed. The Bread Bar consists of almost 30% old bread, for the other 70% the Bread Bar consists of muesli, cranberries, raisins, eggs, baking powder, honey, butter and a layer of chocolate to finish it off. The Bread Bar is intended as a snack for a wide target group, ranging from students to the adults to athletes.

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