



SKEDVI BRÖD EXTRA CRISPY

Our bread is baked in ovens over open flames by real people. Which means the loaves can sometimes be a little... darker and crispier. Of course, many people think that a little extra blackening around the edges only makes it tastier. Which is why we separate out the darker loaves and place them in the blue packs which we call Extra Crispy. A bread that offers the full experience of wood, fire and craftsmanship in a crispy, dark-brown loaf.

Ingredients: Wholegrain RYE flour, malted BARLEY flour, water, yeast, salt.

Nutrition information per 100 g

Energy (kcal) 332

Energy (kJ) 1388

Fat 2.5

– of which saturated fats 0.3

Carbohydrates 61

– of which sugars 2.4

Protein 8.7

Salt 3.4

Storage: Store in a dark, dry place.

Best before (from date of production): 1 year.

Pack size: 470 g.

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FORTSÄTTNINGEN PÅ EN TRADITION

SKEDVIBROD.SE