



## SKEDVI BRÖD SURDOUGH AND BARLEY

A few years after we opened our bakery, it was time to welcome a new member to the Skedvi Bröd family. The first test batches were baked in the strictest secrecy. The result was the crescent moon-shaped Sourdough and Barley knäckebröd, a more brittle bread with a characteristic sourness and wonderfully exquisite taste. A new knäckebröd favourite to complement its predecessors, the Original and Extra Crispy.

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

Allergens: Contains gluten.

Nutrition information per 100 g:

Energy (kcal) 358

Energy (kJ) 1498

Fat 2.8

– of which saturated fats 0.3

Carbohydrates 66

– of which sugars 2.4

Protein 9.5

Salt 3.3

Storage: Store in a dark, dry place.

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

Pack size: 235 g

# SKEDVI BRÖD

FORTSÄTTNINGEN PÅ EN TRADITION

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