

## Finn Crisp Original

## General Information



Product Name  
Item Number  
Net weight

Finn Crisp Original  
102970  
200 g

Item Number  
102970

SKU Net Weight  
9x200 g

SKU GTIN Number  
06410500090618

SKU No of Units  
9



## Description

Thin crisp made with wholegrain rye flour with a rich sourdough flavour.

## Preparation

Serve as a breakfast or snack with topping of your choice.

## Ingredients

Wholegrain **rye** flour, sourdough 25% (wholegrain **rye** flour, water), salt, yeast. The product contains 95% whole grain rye flour. 100% of the grain ingredients used for baking is whole grain rye flour.

## May contain traces of

Sesame seed.

## Allergens

Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	Yes
Crustaceans and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/litre, expressed as SO <sub>2</sub> )	No
Lupin and products thereof	No
Molluscs and products thereof	No

## Nutritional Value

Parameter	Per 100 g	% of DVI*	Per serving	% of DVI (serving)*
Energy (kJ)	1463	17	88	1
Energy (kcal)	350	17	21	1
Fat (g)	2.6	4	0.2	0
- of which saturated fat (g)	0.5	3	0	0
Carbohydrate (g)	61	23	3.7	1
- of which sugars (g)	1.6	2	0	0
Dietary fibre (g)	20	2	1.2	0
Protein (g)	10	20	0.6	1
Salt (g)	1.4	23	0.08	1

Serving size (g) 6  
NA

\*Reference intake for an average adult (8 400 kJ/2 000 kcal).

## Product Features

### Sensorial features

Smell	Rye, mild sourness
Taste	Rye, mild sourness
Consistency	Crispy, a hard mouthfeel
Appearance	A rectangular piece, small docking holes and fine rye bran sprinkling on the products which are made from the upper part of the dough sheet, an even tearing
Size	Length ca. 120 mm and width ca. 40 mm
Shape	Rectangular, small docking holes on the products which are made from the upper part of the dough sheet
Colour	Brown baking colour, the teared side of the product is also brown and the colour may be a bit uneven

Physical & Chemical features	Target	Min	Max
Moisture content (%)	3.5	2.5	4.5

Sieves	Target	Min	Max
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### Food Safety

Microorganisms	Target	Upper
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### Shelflife and Storage

Shelflife (days)	426
Shelflife format	ddmmyyy
Shelflife description	Date on the side
Storage	Store in a dry and dark place.

### Miscellaneous

<b>Product is compliant to legislation</b>	The product is compliant with national- and EU-legislation for Food and Contact Material. LMC products do not contain GMO.
<b>Microbiology values</b>	The microbiological values for the product are not steering. The values are based on test plan results done during the year and analyzed as trends.
<b>Good food from Lantmännen</b>	Explore more on <a href="http://www.lantmannen.com">www.lantmannen.com</a> .
<b>Kosher</b>	Kosher certified product
<b>100 % Whole grain</b>	The product contains 100% whole grain of the grain ingredients.
<b>Nutrition claim</b>	High fiber content
<b>Manufactured in</b>	Manufactured in Kotka, Finland
<b>Recycling Paper &amp; Plastic</b>	Carton as paper and inner bag as plastic.