

**Finn Crisp Original****General Information**

**Product Name**  
**Item Number**  
**Net weight**

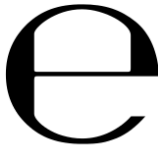
**Finn Crisp Original**  
103155  
200 g

**Item Number**  
103155

**SKU Net Weight**  
18x200 g

**SKU GTIN Number**  
17310130007306

**SKU No of Units**  
18

**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.

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**Allergens**


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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**


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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**


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**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 [<]
Molds (cfu/g)	100	1000
Salmonella in 25 g	0	0
Yeast (cfu/g)	1000	10000
Total Viable Count (cfu/g)	10000	100000

## Shelflife and Storage

<b>Shelflife (days)</b>	426
<b>Shelflife format</b>	ddmmyyyy
<b>Shelflife description</b>	Date on the side
<b>Storage</b>	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.
<b>Claim</b>	The Green Dot (Der Grüne Punkt)