

Finn Crisp Original**General Information**

Product Name	Finn Crisp Original
Item Number	104080
Net weight	200 g

Item Number	SKU Net Weight	SKU GTIN Number	SKU No of Units
104080	9x200 g	17310130013116	9

**Description**

Thin crisp made with wholegrain rye flour

Preparation

Serve for 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 ₂)	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
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

Shelflife (days)	365
Shelflife format	ddmmyyyy
Shelflife description	Date on the side
Storage	Store in a dry and dark place.

Miscellaneous

Product is compliant to legislation	The product is compliant with national- and EU-legislation for Food and Contact Material. LMC products do not contain GMO.
Microbiology values	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.
Good food from Lantmännen	Explore more on www.lantmannen.com .
Kosher	Kosher certified product
100 % Whole grain	The product contains 100% whole grain of the grain ingredients.
Claim	Vegan
Nutrition claim	High fiber content
Recycling Paper & Plastic	Carton as paper and inner bag as plastic.
Manufactured in	Manufactured in Kotka, Finland