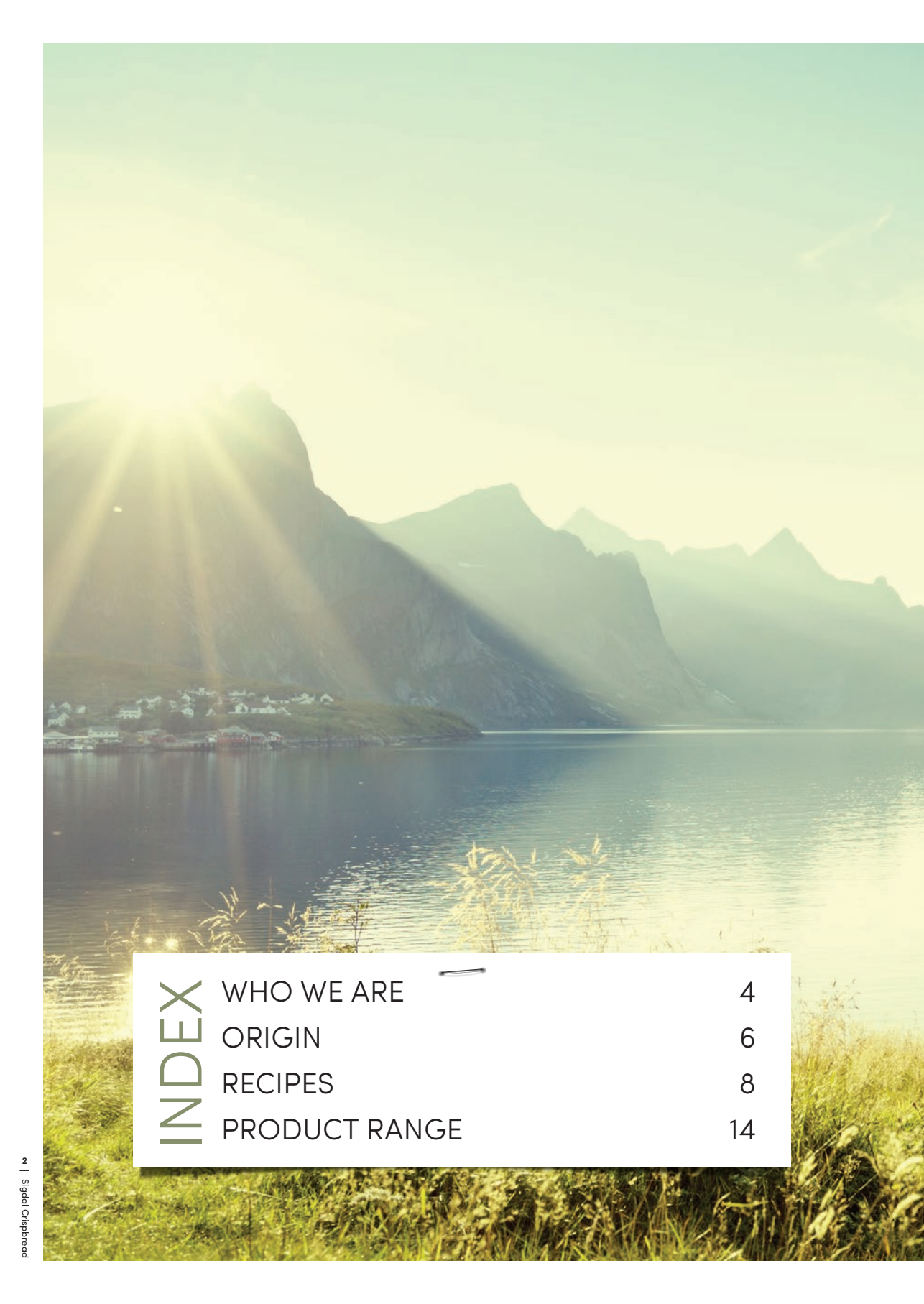




IT'S A NORWEGIAN THING.

BASED ON SEEDS AND WHOLE GRAINS





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WHO WE ARE:

IT'S A NORWEGIAN THING.

Sigdal Crispbread is a crunchy flatbread based on whole grain flour and an abundance of flavorful seeds. It's perfect as a tasty snack by itself. For breakfast or lunch with one of your favourite toppings. Great for dips too!

Sigdal Crispbread is made from natural ingredients only, and is based on an old Norwegian baking tradition.





ORIGIN:

HISTORY IS PART OF THE RECIPE.

Crispbread, as we know it today, has been baked in Norway for more than 500 years. It was an ingenious way to store bread over a long time in a country with a harsh climate and a short growing season.

Evolution

Crispbread was originally baked from oats or barley, depending on where in the country you lived.

With the increase in trade, wheat and rye became more common. The new grains ended up being the preferred ingredients in most crispbreads, until a small bakery decided to try something different.

Sigdal Bakeri started replacing the traditional ingredients with seeds and whole grain flour.

The result is a crispbread with a deliciously savory quality, highly appreciated by Norwegians today.

Oats →

Sunflower seeds





Quinoa



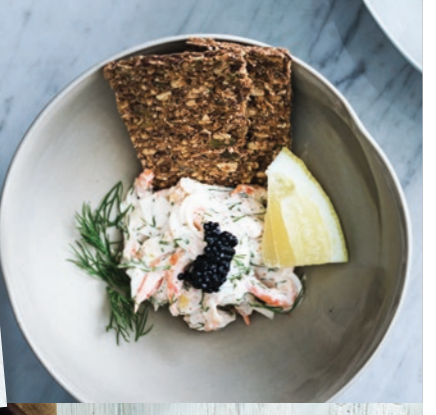
Flax seeds



GREAT, CRUNCHY IDEAS - ANY TIME OF THE DAY.

Many Norwegians enjoy Sigdal as an open sandwich, some use it to add crunch to their meal, and others as a healthier yet flavorful snack with any dip.

Take a look! 



CRUNCHY IDEA FOR BREAKFAST: BREAKFAST:



←
*Sliced avocado
and egg*

CRUNCHY IDEA FOR LUNCH:

*Meatballs,
cucumber and
corn salad*



CRUNCHY IDEA FOR SNACK



Fruit bowl
with crunchy topping

NEW!



CRUNCHY
CRACKERS
BASED ON SEEDS!



IT'S A NORWEGIAN THING!

These delightfully crunchy crackers contains several types of grains and seeds, with a rich taste. A series of whole grain crackers with natural ingredients only.

OUR PRODUCT RANGE:



GLUTEN FREE EVERYTHING

SOURCE OF FIBER - SOURCE OF PROTEIN

A wonderful punch of garlic and onion, combined with the rich taste of sesame seeds. Delicious as a snack, with dips, or perfect as an accompaniment to dinner.



OATS NO-014-003



GLUTEN FREE SUNFLOWER SEEDS & QUINOA

SOURCE OF FIBER - SOURCE OF PROTEIN

This is a delicious gluten free crispbread with sunflower seeds and quinoa. Perfect for a healthy breakfast or snack.



OATS NO-014-002



GLUTEN FREE OATS

SOURCE OF FIBER - SOURCE OF PROTEIN

This crispbread contains gluten free oats. The oats and seeds give the crispbread a rich taste.



OATS NO-014-001



BREAKFAST

SOURCE OF FIBER - SOURCE OF PROTEIN

A crispbread made with oatmeal, spelt bran and oat flakes. Perfect start to the day!



RYE & SPELT BRAN

SOURCE OF FIBER - SOURCE OF PROTEIN

This delightfully crunchy crispbread contains several types of grains and seeds, with a rich taste. A whole grain crispbread with natural ingredients only.



SPELT FLAKES & PUMPKIN SEEDS

SOURCE OF FIBER - SOURCE OF PROTEIN

This crunchy crispbread contains several types of grains and seeds, with a distinct taste of pumpkin seeds. A whole grain crispbread with natural ingredients only.



HERBS & SEA SALT

SOURCE OF FIBER - SOURCE OF PROTEIN

This crispbread is made from several types of grains and seeds, with an exciting taste of herbs and sea salt. A wholegrain crispbread with natural ingredients only.





SEE MORE GREAT IDEAS: SIGDALBAKERI.COM AND [You Tube SIGDALBAKERI](https://www.youtube.com/SIGDALBAKERI)

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