



## Bornholm Rye Cracker classic

from Johannes Dam & Søn A/S, Aakirkeby

The "Classic" Bornholm Rye Cracker has been in production since 1924 when the present master baker's grandfather baked the very first cracker. Ever since, the recipe has been a well-kept family secret, and the third generation now manages the production process.

Master Baker Jesper Dam is also the fifth generation to work at the bakery.

These rye crackers are extremely crisp, as every single cracker is made of 27 thin layers. The crackers have a faint taste of caraway. To this day, much of the production process is performed by hand and two identical crackers are hard to find.

In Scandinavia the crackers are usually eaten with cheese. In other countries they are served with coffee/tea and eaten with jam or pâté, for instance.

Other cracker varieties from the same bakery: the Piquant Rye Cracker and the Coarse-grained Cracker with vanilla (see separate descriptions).



### FACTS

1 packet = 175 g net  
1 display carton = 12 packets  
1 Euro pallet = 104 x 12 packets  
Shelf life: 10 months

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