



Coarse-grained Cracker

from Johannes Dam & Søn A/S, Aakirkeby

Master Baker Jesper Dam, the third generation of “cracker bakers”, is personally involved in the production process every single day to guarantee the high standard of quality.

A healthy dose of craftsmanship is applied in baking Bornholm Coarse-grained Crackers. The fact that usually every cracker is different adds to their charm, proving that they are not an industrial product.

The Coarse-grained Cracker was introduced in 2005, as a good old-fashioned bakery cracker, developed to supplement the very crisp rye crackers. This wheat cracker is hard-baked using rapeseed oil and whole-wheat flour and has a delicate taste of vanilla.

The Coarse-grained Crackers are ideal as snacks and with cheeseboards.

Other cracker varieties from the same bakery: the classic Rye Cracker and the Piquant Rye Cracker with sea salt (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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