



IT'S A NORWEGIAN THING.

BASED ON SEEDS, KERNELS AND WHOLE GRAINS

Homemade
STYLE

A scenic landscape photograph of a fjord with mountains and a village at sunset. The sun is low on the horizon, creating a warm, golden glow and long shadows. The water is calm, reflecting the sky and the surrounding landscape. In the foreground, there are some tall grasses or reeds.

INDEX

WHO WE ARE	4
ORIGIN	6
RECIPES	8
IN STORE	14
PRODUCT RANGE	18



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, that pleases both body and mind.

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





ORIGIN:

HISTORY IS PART OF THE RECIPE.

Oats

Crispbread, as we know it today, has been baked in Norway for more than 500 years. It was an ingenious way to keep bread edible for 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 of crispbread with seeds, whole grain flour and spices. The result is a crispbread with a deliciously savory quality, highly appreciated by Norwegians today.

Sunflower seeds





Quinoa



Flax seeds





SIGDAL
BAKERS

**20%
PROTEIN**

**15%
FIBRE**

Crispbread
RYE & SPELT BRAN



RECIPES:

GREAT, CRUNCHY IDEAS - ANY TIME OF THE DAY.

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

Take a look! 

CRUNCHY IDEA FOR BREAKFAST:



←
*Sliced avocado
and egg*

CRUNCHY IDEA FOR LUNCH:

*Meatballs,
cucumber and
corn salad*



CRUNCHY IDEA FOR SNACK:



Fruit bowl
with crunchy topping



CRUNCHY *Thai soup*
IDEA FOR DINNER:



IN STORE:

WITH GREAT PRODUCTS COMES GREAT COMMUNICATION.

With unlimited possibilities, we have the opportunity to produce instore marketing materials to increase sales and inspire.

Take a look! 



EXAMPLES OF INSTORE COMMUNICATION



BREAKFAST

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

VEGANS

CINNAMON

A delicious crispbread with a natural taste of cinnamon. Try with apple slices, or cream cheese. Perfect as a snack!

VEGANS

HERBES & SEA SALT

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

VEGANS

OATS

Sigdal Oats crispbread is based on several types of grains and seeds, with a distinctive taste of oats. This whole grain crispbread is made with natural ingredients only.

VEGANS

GLUTEN FREE OATS

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





RYE & SPELT BRAN

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

VEGANS



SPELT FLAKES & PUMPKIN SEEDS

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.

VEGANS



ORGANIC SPELT WITH HONEY

An organic crispbread made from spelt and a variety of seeds, with the taste of honey.



SPORT

A crunchy crispbread with oatmeal and other great ingredients for people on the go. A whole grain crispbread with natural ingredients only.

VEGANS



SUNFLOWER SEEDS & QUINOA

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

VEGANS



SEE MORE GREAT IDEAS: SIGDALBAKERI.COM AND [YouTube Sigdal Bakeri](https://www.youtube.com/SigdalBakeri)

CONTACT INFORMATION:

Sigdal Bakeri AS

Rudssletta 35, 1351 Rud
Postboks 54, 1300 Sandvika, NORWAY
post@sigdalbakeri.no