



IT'S A NORWEGIAN THING.

BASED ON SEEDS AND WHOLE GRAIN FLOUR



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 favorite 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



Quinoa



Flax seeds



Sunflower seeds



RECIPES:
**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:



Peanut Butter
and Banana

CRUNCHY IDEA FOR SNACK



Fruit bowl
with crunchy topping

OUR PRODUCT RANGE:



GLUTEN FREE EVERYTHING

RICH IN 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. **Also available as non-gluten-free.**



OATS-NO-014-003



GLUTEN FREE SUNFLOWER SEEDS & QUINOA

RICH IN 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

RICH IN FIBER - SOURCE OF PROTEIN

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



OATS NO-014-001



SPELT FLAKES & PUMPKIN SEEDS

RICH IN 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

RICH IN 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.





SIMPLY GOOD

RICH IN FIBER - SOURCE OF PROTEIN

A crispbread with oatmeal, spelt bran and packed with seeds and kernels. A perfect start to the day! Delicious whole grain crispbread made from natural ingredients only.



SIMPLY GOOD ROSEMARY

RICH IN FIBER - SOURCE OF PROTEIN

Contains 75% seeds and seeds with a taste of rosemary. A high-fiber crispbread with a less carbohydrate content compare to our regular crispbread and a source of protein. Suitable for tapas.



SIMPLY GOOD SEA SALT

RICH IN FIBER - SOURCE OF PROTEIN

Contains 76% seeds and seeds with a taste of sea salt. A high-fiber crispbread with a less carbohydrate content compare to our regular crispbread and as much as 25 g protein per 100 grams. Perfect with cold cuts.



CRUNCHY
IDEA FOR SNACK

*Cream cheese dip
with crunchy vegetables*

NEW ITEM! NORDIC SOURDOUGH CRISP



These exceptionally crispy chips, crafted in Norway from thin slices of traditional rye sourdough bread, are perfect with smoked salmon or local cheeses for a delectable appetizer. They also make excellent croutons for your favorite salad or a satisfying snack on their own.

PERFECT FOR
DIPPING



DELICIOUS FOR
SNACKING





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