

# 60464 - Sea Salt Sourdough Crackers



These crackers are a blend of time honored tradition and modern flavors. Sourdough fermentation is more than just a tang! It helps break down the gluten strands and unlocks the protein and healing enzymes bound up in wheat...plus they're delicious. All the health benefits of sourdough in a tangy crispy cracker.



## MARKETING

Sea Salt Crackers are lightly salted. the crunchy crackers have the flavor of sourdough, making it a perfect mate for cheese, spread, charcuterie or jams and jellies. The crackers are packed in a bag that can be released, so easy to keep fresh.

## Nutrition Facts

4 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
% Daily Value*	
<b>Total Fat</b> 3.5 g	<b>5%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 150 mg	<b>6%</b>
<b>Total Carbohydrates</b> 18 g	<b>6%</b>
Dietary Fiber 1 g	<b>3%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 3 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
60464	10861506000461	12/4 OZ				
Brand		Brand Owner		GPC Description		
Georgia Sourdough		Georgia Sourdough Co.		Snacks Other		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4 LBR	3 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
25 INH	10 INH	10 INH	1.45 FTQ	08x06	170 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

See label for suggestions---UNIT UPC: 861506000464---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - MC
- Soybean - MC
- Wheat - C
- Sesame - N
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

## INGREDIENTS

Organic Flour (hard red winter & spring wheat, malted barley), Organic Sourdough Starter [organic flour (hard red winter & spring wheat, malted barley), filtered water], Grass-Fed Butter [pasteurized cream (milk), lactose starter], Sunflower Seed Oil, Sea Salt

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### PREPARATION & COOKING SUGGESTIONS

Open and enjoy

### SERVING SUGGESTIONS

These delightful crackers are great with cheese & charcuterie and, of course, dips. But once you get started you may find you just eat them plain!

### MORE INFORMATION