

(T4130) BARLEY CRACKERS FROM CRETE 350g (data sheet version 2021)

PAXIMADI is the Greek word for baked bread crackers. It is pronounced *pa-xee-má-dee*.

USP our barley bread-crackers are hand-made in Crete, with a traditional family-recipe. They are baked in the oven (and not fried). They are tasty, healthy & crunchy.

SERVE with Greek Feta cheese, diced tomatoes, olive-oil, capers, oregano and olive oil; also with finely sliced Italian hams, or smoked salmon. Use them crumbled in salads and soups – as healthy “croutons”. Make appetizers with caviar, olive-pate or foie gras. Enjoy them for breakfast with butter or tahini, and honey or marmalade.

AWARDS Great Taste Award 2016 (UK) 1 star

Judges' comments:

Table 99: A very well baked cracker, full of the flavour of the grain and not too heavily seasoned so would be good with cheese or pate. Simple and honest, traditional and well made.

Table 8: There's a good barley flavour to these biscuits, and a gentle, not too challenging crunch. We can imagine this would work well to soak up stews, fried aubergines and the like, and it has a pleasing sweetness and earthiness. The appearance is simple and rustic but the flavour is pleasing and sound.

CERTIFIED Non-GMO, VEGAN

ZERO trans fat, animal fat, preservatives, flavour enhancers.

INGREDIENTS wholegrain barley flour 60%, wholegrain wheat flour, rye flour, pomace oil, olive oil, rye leaven (rye flour, yeast, water), salt, yeast, water. Produced & packed in Crete island – Greece.

ALLERGENS flour (contains gluten), traces of sesame seeds or nuts.

BOX 10 bags x 350g

PALLET 80 boxes (800 bags)

BARCODE 5200 12319 1301

NUTRITION FACTS per 100g

Energy	1662kj / 395kcal
Fat	8.6g
Of which saturates	1.9g
Carbohydrates	59.0g
Of which sugars	3.2g
Protein	13.0g
Salt	1.4g



TRÉSORS DE GRÈCE
PRODUITS TRADITIONNELS GRECS