

• CYCLIC FOOD CHAIN PROJECT

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KNÄCKIT

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Baking thin bread and crispbread is an old Swedish tradition. Until the 1850s, it was a craft that many did in the home, but since then the bread has become something households buy from large industrial factories.

Knäckit is a kit of tools that makes it easy and fun to bake at home in a regular household oven. This is to encourage for a more sustainable and cyclic food consumption. The baking stone in granite is placed in the oven under heating and gives the bread good height and brittleness. The spatula and bread peel in birch wood are used during preparation to turn, lift and move the thin dough. The rolling pin, also made in birch wood, gives the bread a nice pattern and airy texture.

