

GOING TO THE SUPERMARKET

Unless you have applied for a "self scan" service at one of the large supermarkets, the fruit and vegetables are weighed by the cashier.

"Extrapris" means that the price has been temporarily reduced.

"Kort datum" means that the products' expiration date has almost been reached. Sometimes stores sell such products at reduced prices.

"Bäst Före" means best before, and indicates that the date printed on the product is the recommended date for the product's consumption.

"Ekologiskt" means that the product has been grown/produced without artificial pesticides, hormones and so on.

"Bra miljöval" means that the product has been certified as having a low impact on the environment (for its product category). The products are marked with a green and white logo with a stylised swan.

For more about what is happening in Stockholm and Sweden you can follow us on





Types of flour

- Graham/Wholemeal flour Grahamsmjöl
- Oats Havregryn
- Rye Råg
- Wheat flour/White flour Vetemjöl

Types of sweetener

- Brown sugar Farinsocker
- Icing sugar/Powdered sugar Florsocker
- Golden Syrup Ljus sirap
- Granulated white sugar Strösocker
- Molasses Mörk Sirap/Baksirap
- · Sugar cubes Bitsocker

Miscellaneous

- Almond Mandel
- Baking powder Bakpulver
- Dry yeast Torrjäst
- Fresh/Live yeast Kronjäst (red text for sweat bread)
- Hazelnuts Hasselnötter
- Peanuts Jordnötter
- Vanilla custard Vaniljsås/Marsansås
- Walnut Valnöt

Types of baked goods

- French loaf/White bread Franska
- Whole grain Fullkorn
- · Cookies (Sweet) Kakor
- Crackers Kex
- Crisp bread, traditional for Sweden Knäckebröd
- Rusks Skorpor
- Thin flat unleavened bread (soft/hard), traditional for northern Sweden - Tunnbröd (mjukt/hårt)
- · Wort flavoured rye bread Vörtlimpa

For more about what is happening in Stockholm and Sweden you can follow us on





Dairy

Butter (Smör)

Butter for spreading on bread is sold in boxes with a lid and comes with different percentages of fat. The levels are often graded with medium (mellan) and light/low (lätt). Full fat (80%) is the standard. The percentages should be clearly visible on the box. Paper-wrapped pieces of butter marked "Smör" are so-called "real butter". This has not been processed for use on sandwiches and is therefore quite hard. It is usually used for baking. Paper-wrapped (usually larger) pieces called "Margarin" are only meant for cooking and baking.

Cheese (Ost)

There are many different types of cheese. They differ in flavour, fat content and style. "Hushållsost" and "Edamer" are mild cheeses, "Herrgårdsost" and "Prästost" are usually medium and "Grevé", "Ementaler", Cheddar and "Västerbottensost" are the stronger kinds. Each type of cheese has also its milder and stronger versions. "Lagrad" often means that it has a little more flavour, "Vällagrad" or "Extralagrad" means that it is very flavourful. The normal (and cheaper) way of buying cheese is in one piece rather than in slices. There is a utensil called a "Osthyvel" (cheese slicer or cheese planer) that is used to slice the cheese at home. Cottage Cheese is called Keso and can be found in the milk and butter counter. A Swedish speciality called Messmör is a sweet soft spreadable goat cheese.

Milk (Mjölk)

The different types of milk are "Lätt mjölk" (light/low fat) that comes in a yellow carton, "Mellanmjölk" (medium fat content) that comes in a red carton and "Mjölk" (the highest fat content) that comes in a green carton. Take care not to confuse the cartons with the similarly coloured cartons of "Filmjölk," as they are usually placed next to each other in the store. These

For more about what is happening in Stockholm and Sweden you can follow us on



www.tostockholm.com ToStockholm

contain an unsweetened yogurt style product that is commonly eaten with your breakfast cereal.

Sour Cream

There are two sour cream style products. They are called Crème fraiche and Gräddfil. Crème fraiche has different fat contents and with additional flavourings. Gräddfil is not as thick and is often used for dressings or dips.

Yogurt

Conveniently, yogurt has the same name in Swedish as in English. There is a wide assortment of yogurt products of all sorts of flavours with different fat and sugar contents. There are also buckets and containers of cooking yogurt (matlagningsyogurt), Turkish yogurt (Turkisk yogurt) and Greek yogurt (Grekisk yogurt) that are meant for use in cooking, not to eat for breakfast.

Fish & Seafood

- Flundra flounder
- Lax salmon (can be sold fresh, frozen, smoke-cured/rökt or raw spiced/gravad)
- Röding charr
- Sej coalfish
- Sill herring (when sold in glass jars the herring is pickled and comes in different flavours and sauces)
- Strömming baltic herring
- Torsk cod
- Kräftor crayfish
- Musslor mussels/clams
- Räkor shrimp or prawn (Ishavsräkor shrimp from the Arctic Ocean)

For more about what is happening in Stockholm and Sweden you can follow us on





Fruits

- Blåbär blueberry
- Citron lemon
- Fläder elder (berry or leaf cordial is often made from the leaf of the elder bush)
- Hallon raspberry
- Hjortron cloudberry (a northern speciality)
- Jordgubbe strawberry
- Lingon lingonberry/red Whortleberry (not very sweet, often served with game meat)

Vegetables

- Majs corn/maize
- Morot carrot
- Palsternacka parsnip
- Pepparrot horseradish
- Purjolök leek
- Rotselleri celeriac
- Syltlök pickled onion
- Vitkål cabbage
- · Vitlök garlic
- Ärtor peas

Meat

Types of Meat

- Fläsk pork
- Hjort venison
- Kalkon turkey
- Kalv veal
- Kyckling chicken
- Nöt beef
- Ren reindeer

For more about what is happening in Stockholm and Sweden you can follow us on





- Vilt assorted game
- Älg moose

Other Meat Products

- Blandfärs minced pork and beef
- Blodpudding blood pudding/black pudding (made from pigs blood)
- Falukorv a type of pork sausage
- Isterband spiced sausage-like product made from the fattier pieces of pork (Ister=fat)
- Kassler boneless smoked pork chops
- Korv sausage (sausages usually contain pork, unless specified otherwise)
- Köttfärs/Nötfärs minced beef