



Dried

BÖCKER's Dried Natural Sourdough Products



- plus in flavour for all bakery goods
- fast and safe in each application
- highly effective even at low dosages
- for direct adding to the dough
- concentrated aroma

Natural **sourdough**
for **best**
fermentation **flavour**



BÖCKER
The experts in sourdough

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Plus in flavour in all bakery goods

General information:

The dried sourdough products of BÖCKER were developed for an economic and direct production of aromatic breads and other bakery products. Special patented sourdoughs under permanent microbiological checks are the basis for the production process. Next to chosen natural raw materials lactic acid bacteria and yeasts are used to increase aroma precursors and their effects in particular. The existing aroma is supplemented by further so called precursors. During the drum drying process and the short-term-heating on the drums these precursors are transformed into taste intensive rusty flavours. Even with low dosages the dried sourdough products of BÖCKER are very taste intensive and care for a pronounced aroma in the crumb.

Assortment:

Dried sourdough products can be made of all kinds of grains. Even raw materials like rice or wheat germs are suitable for fabrication and offer aromatic baking results.

Dried sourdough products are available in 25 or 10 kg-bags. A selection of organic quality sourdoughs is available. Next to the existent delivery program, products can be developed according to customer request and specified bakery requirements, with defined parameters like colour, aroma, acidity etc.

Range of application:

Production of rye-, wheat-, spelt mixed breads, for fine bakery goods or salty snacks, in LT-application, pizza doughs, cereals, bread-mixes.

Raw materials:

Rye

Wheat

Spelt

Oats

Rice

Wheat germs

Grape seeds

Quinoa

Barley

Durum

Vantages:

- direct dosage
- no time-consuming sourdough fermentations
- extremely economical in application
- long shelf-life (between 9 – 12 month in unopened package)
- significant bakery aroma

Application:

Direct dosage; dosage depending on each product already from 0.5 % to 10 %.

Ingredients:

Exclusively natural ingredients as well as BÖCKER Starter Cultures are used.

► You wish to receive more information?
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