



liquid

BÖCKER's Liquid Sourdough Products



- made durable without heating
- pre-swelling performance already included
- ready to pour, pumpable
- easy to process by direct dosage
- packages from 10 kg up to 1.000 kg

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



BÖCKER
The experts in sourdough

BÖCKER's Liquid Sourdough Products

for the complete grain aroma

General information:

The liquid sourdoughs of BÖCKER are made of natural ingredients only. During the fermentation process active lactic acid bacteria and yeasts establish a wide spectrum of flavouring substances. These natural flavouring substances contribute to the well-balanced flavour in bakery goods. The durability is achieved by adding the preserving foods salt and vinegar. BÖCKER's liquid sourdoughs have a shelf-life in the unopened package of up to 6 months without cooling.

Assortment:

BÖCKER's liquid sourdough products are available in wheat, rye, spelt, barley; also in organic quality.

Range of application:

All bakery products, especially wheat bakery products, baguette, LT-bakery goods, pastries and salty snacks. For better dough properties; supplement of in-house sourdough fermentation.

Vantages for modern production:

- directly processing, no additional sourdough fermentation
- time- and operating economisation
- easy dosage
- improved fresh-keeping of bakery products
- meaningful aroma
- individual packing solutions possible

Application:

BÖCKER's liquid Sourdough products are directly added. The dosage is between 5 to 20 % flour base.

Ingredients:

Only natural ingredients and BÖCKER starter cultures are processed.

Raw materials:

Wheat

Rye

Spelt

Barley

Organic

► You wish to receive more information?
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