



gluten-free



BÖCKER gluten-free sourdough products



- for improved quality of baked goods
- longer fresh-keeping even with low dosages
- pure flavour
- developed according to your requirements
- necessary acidity and pH-value in an easy way

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



BÖCKER
The experts in sourdough



gluten-free



Indirect Method: Starter Cultures



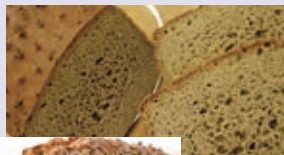
BÖCKER
Reinzucht-Sauerteig
Reis gluten-free

Starter culture on rice-basis. For the safe start of in-house fermentation.

Provides a mild-acidic taste.

Fresh starter with a shelf-life of 6 weeks in the unopened package. Store at +4 to +6 °C.

Organic ingredients.



Direct Method: Dried Sourdoughs



BÖCKER
Reis 25

Dried natural gluten-free sourdough made of rice.

Provides a mild souring and an aroma increase.

For direct addition to the dough. Free-flowing powder.

Shelf-life of 12 months in the unopened package.

Available also in organic quality.



BÖCKER
Bio Quinoa
gluten-free

Dried natural gluten-free sourdough made of quinoa.

Light-beige free-flowing powder. For the production of gluten-free breads and other baked goods. Direct addition to the dough.

Aroma and taste improvement, longer fresh-keeping.

Shelf-life of 12 months in the unopened package.

Organic ingredients.

Raw materials:

rice

quinoa

amaranth

buckwheat

linseed



DE-ÖKO-001
EU-Landwirtschaft

We also develop sourdough products according to your requirements!

