

Indirect Method: Starter Cultures

Direct Method: Dry Products

Direct Method: Liquid Products

Direct Method: Paste-Like Products

BÖCKER Herbs

with ramsom

Mild sourdough paste with herbs



- perfect refined sourdough
- contains no oil – for light bakery goods
- low dosage, only 5 to 8 % flour base
- excellent cost/performance ratio

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



BÖCKER
The experts in sourdough

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General information:

Light bakery goods with less fat play an important role in a health-cared nutrition. With BÖCKER Herbs light bakery goods can easily be produced, because this mild sourdough paste does not contain any oil. The mild flavourful note with the well-balanced aroma of ramson plus herbs characterizes the bakery goods with BÖCKER Herbs.

Application:

BÖCKER Herbs and its stable pasty consistency is easy to handle and most cost-effective due to a low dosage of 5 – 8 %. For baguettes, flat breads, rolls and breads. During the barbecue season or as a variation in bread shelves.

Product:

BÖCKER Herbs contains a well-balanced composition of valuable herbs plus ramson. All herbs are completely pre-soaked and immediately available in bakeries. The herbs are naturally stabilized by the mild sourdough paste. Furthermore the advantages of sourdough in the completed bakery goods show in: more aroma, extended shelf-life and improved dough characteristics.

Ingredients:

Sourdough (water, wheat flour, starter cultures), herbs dried (ramson, basil, dandelious, stinging nettle, rocket, cress, blossoms of cornflower), salt, vinegar.

Shelf-life:

BÖCKER Herbs have a shelf-life of 12 months in the unopened package.

www.mik-ulm.de · Stand: 09/09



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