



Pasty

BÖCKER's Pasty Sourdough Products



- refined raw materials in sourdough:
 - fresh sprouts
 - grains
 - herbs
 - potato pieces
- vantages of sourdough:
 - flavour, aroma, freshness
- naturally stabilized only by adding salt and vinegar

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



BÖCKER
The experts in sourdough

BÖCKER's Pasty Sourdough Products

Refined raw materials in sourdough – easy to process

General information:

Fresh sprouts, grains, herbs or potato pieces are worked into a pasty sourdough. By this procedure the ingredients are hygienically safe and permanently available. The pasty sourdough cares for the pre-swelling of the in-worked materials. With the direct use of the pasty sourdoughs, time-consuming and extensive processing steps can be dropped like f. e. the sprouting of grains. BÖCKER's pasty sourdoughs are naturally stabilized exclusively by salt and vinegar. The tasteful advantages of sourdough and the added raw materials like sprouts show their importance in bakery goods in equal measure. The nutritional value and the tasteful variety are upgraded easily.

Assortment:

Pasty sourdough products with fresh sprouts, grains, herbs and potato pieces.

Range of use:

Production of wheat-, spelt-, rye-, and rye mixed breads of all kinds, potato pastries, even salty snacks.

Vantages:

- refined raw materials available in bakeries fast and easy to handle
- hygienically clean because microbiological stabilized
- all quality advantages of pastries with sourdough like, improved fresh-keeping
- time-saving: pre-swelling included
- convenient for a health-conscious nutrition

Application:

Direct Dosage: from 5 % up to 40 % flour base, according to product.

Shelf Life:

Six months in unopened packages, uncooled.

Ingredients:

Exclusively natural ingredients are used. BÖCKER Starter Cultures care for natural fermentation. No heating process, stabilized only by salt and vinegar.

Raw materials:

Wheat

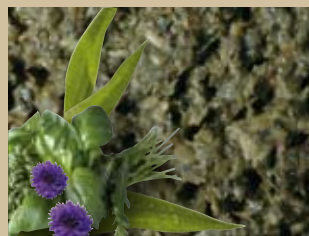
Spelt

Rye

Herbs

Grain-mixes

Potato



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