



Starter

BÖCKER's Sourdough Starters for Artisan or Industrial Sourdough Fermentation



- high activity of lactic acid bacteria
- suitable for all kinds of sourdough methods
- great flavour
- for safe sourdough quality
- BÖCKER – four generations of knowledge and experience in sourdough



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



BÖCKER
The experts in sourdough

BÖCKER's Sourdough Starters for Artisan or Industrial Sourdough Fermentation

Safe Sourdough Quality since 1910

General information:

Many starter products of BÖCKER contain the valuable lactic acid bacteria culture *Lactobacillus sanfranciscensis*. This kind of bacteria can rightly be termed as a „Sourdough Specialist“ and cares for a well-balanced sourdough typical bread flavour. The activity and the high prevailing quality of this lactic acid bacteria in the traditional sourdough preparation is unique. The permanent check in the own laboratory makes the starter products of BÖCKER extremely safe.

Assortment:

Various application possibilities for the processing in all kinds of sourdough plants in silo sour or vessel sour procedures. Packaging sizes from 1 to 15 kg. Available as a sourdough cube or in liquid form. Sourdough starter cultures for all rye-, wheat- or spelt sourdough fermentations. Furthermore as a starter for bakery goods with leaven (ferment) and/or for the use of less bakers yeast.

Range of application:

For the safe start and further processing of in-house sourdoughs and sponge dough applications. Selective quality improvement in breads and other baked goods with the use of sourdough products.

Vantages:

- extended shelf-life of bakery goods
- prevention of ropiness
- improved aroma in bakery goods
- reliability in production process
- sales promotion of sourdough as an ingredient in bakery goods

Raw materials:

Rye

Wheat

Spelt

Rice

Application:

A weekly restart of the sourdough with sourdough starter cultures is recommended. The tank should be 1.5 up to twice as larger as the fermentation volume. Start is possible in any kind of sourdough plant. Note the processing parameters and processing times.

Ingredients:

BÖCKER Starters contain only natural ingredients from conventional or controlled biological cultivation and BÖCKER Starter Cultures.

► You wish to receive more information?
Telefon +49 571 83799 - 13 • www.sauerteig.de

