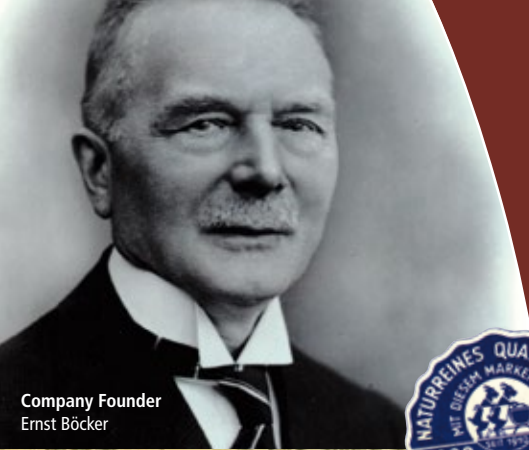


# COMPANY PROFILE



Company Founder  
Ernst Böcker



## Ernst Böcker GmbH & Co. KG



During the early 1900's, Ernst Böcker, master of a yeast factory and founder of Ernst Böcker GmbH & Co. KG, experimented with the development of a pure-culture sourdough with constant high quality. Until then, rye breads had been of fluctuating quality because it had been impossible to safely control the necessary fermentation process. Using the principles detected during his years of research, Ernst Böcker developed "BÖCKER Reinzucht-Sauerteig", which allows a constant and safe fermentation process. It was the first commercially available starter culture ever made for the in-house sourdough fermentation for rye breads. Ernst Böcker started the first production of BÖCKER Reinzucht-Sauerteig in 1910.

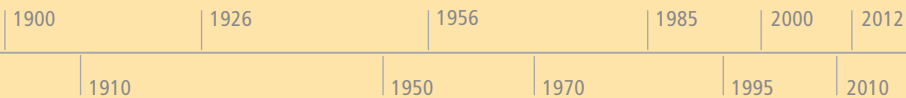
By 1926, he had created a customer base of over 10,000 bakeries throughout Germany. During this period and in the succeeding decade, Hermann, son of Ernst, found a solution for the time-consuming three-stage-process by creating first the two-stage-process and finally the one-stage-process. With these developments, he met the needs of the bakeries for an efficient and cost effective production of large quantities of sourdough breads.

During the Second World War the factory was destroyed; however, it was rebuilt by 1950 and the production continued. In 1956, Ernst-Joachim Böcker, grandson of the company's founder Ernst and son of Hermann Böcker, became the company's owner. Ernst-Joachim obtained a diploma in chemistry and his continued research about the sourdough processes led him to a breakthrough in developing the BÖCKER Rye Sourdough Concentrate in 1970.



**BÖCKER**  
The experts in sourdough

The 4th generation of the family-owned company:  
Jochen Böcker, Marion Böcker-Warnecke, Dr. Georg Böcker.



In **1985**, Wheat Concentrates were also fully developed for the baking industry in order to meet consumer demands.

In fourth generation Dr Georg Böcker, food technologist, became managing director of Ernst BÖCKER GmbH & Co. KG in **1995**. Within his dissertation about the physiology of sourdough microorganisms he also studied modern fermentation techniques. BÖCKER continues successful research and development in the field of sourdough-starters and dried natural sourdough-products.

Since the year **2000**, the company has continued to grow. The product range was extended with liquid and pasty sourdough-products. When Ernst-Joachim Böcker died in 2005, Dr Georg Böcker and his siblings, Marion Böcker-Warnecke and Jochen Böcker, took over the company's management in fourth generation. The following years were characterised by intensive market cultivation in Europe as well as on other continents. In **2010**, Ernst BÖCKER GmbH & Co. KG celebrated the 100th anniversary of "BÖCKER Reinzucht-Sauerteig" in Minden.

Until now, all generations of BÖCKER sourdough products have been based on the highest standards of purity and quality. The company and the products are certified according to the current standards. BÖCKER is the well-known partner for the best natural quality baking goods and works with distributors worldwide. At this point, the company has more than 100 members of staff and the product range contains about 140 different sourdough-products which are distributed worldwide. The latest innovation in **2012** is the new plant for the manufacturing of gluten-free breads. ■