

BÖCKER

The Experts In Sourdough

Ernst Böcker GmbH & Co. KG
Klaus Weiße, Dipl. Lebensmittel-Ing.
Leiter Verkauf

- Ernst Böcker GmbH & Co. KG a medium-sized family-owned company.
Natural sourdoughs for artisan and industrial bakers, mills and retailers ... produced since 1910.

Dr. Georg Böcker, Marion Böcker-Warnecke and Jochen Böcker (from left to right) lead this family business in 4th generation.



Ernst Böcker GmbH & Co. KG

- No of employees: 100
- Leading market position in sourdough
- No of products: ca. 120

Production facility Werftstraße, Minden,
situated at the Crossing of River Weser and Canal „Mittellandkanal“





Ernst Böcker GmbH & Co. KG
Ringstraße 55-57
32427 Minden

Tel : +49 (571) 83799-0
Fax : +49 (571) 83799-20
e-mail : info@sauerteig.de
Internet: www.sauerteig.de



Tradition

- Medium-size family-owned company
- Sourdough production since 1910
- Our customers are artisanal and industrial bakeries, mills and bakery suppliers

MILESTONES - PRODUCT INNOVATION

- 1908 1st sourdough patent published by Ernst Böcker
- 1910 „Böcker Reinzucht Sauerteig“ - 1st commercially available sourdough starter culture
- 1920´ties „Böcker Reinzucht Sauerteig“ is available all over Germany
- 1970 „Sauerteig Extrakt Roggen“ 1st high aromaactive sourdough concentrate
SER „father“ of all dried sourdough concentrates
- 1980 „Puddingsauer“ 1st commercially available pasty sourdough product
- 1980´ties and 1990´ties a full range of sourdoughs in powder form developed
- 1991 „Bio-BRS“, 1st commercially available organic starter culture
- 1998 Liquid sourdough product range started (inactive and naturally preserved)
1st gluten-free starter culture developed
- 2000 „Mailänder“ 1st „Lievito Naturale“ starter culture for mild wheat sourdoughs
- 2002 1st naturally preserved sourdough grains in paste form patented
- 2003 1st sprouted sourdough grains commercially available
- 2004 1st „gluten free sourdough powder“ commercially available
- 2006 1st sourdough paste based on herbs
- 2009 1st potatoe sourdough paste and Le Chef (Lievito naturale starter in powder form)
- 2010 „VivArome“ active rtu-sourdough (liquid form)
- 2011 Glutenfree breads and bread mixes with sourdough developed
- 2112 Glutenfree bakery started



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Natural fermented Sourdoughs and Preferments...



made from

- Rye
- Soft Wheat
- Durum Wheat
- Spelt
- Oat
- Barley
- Rice

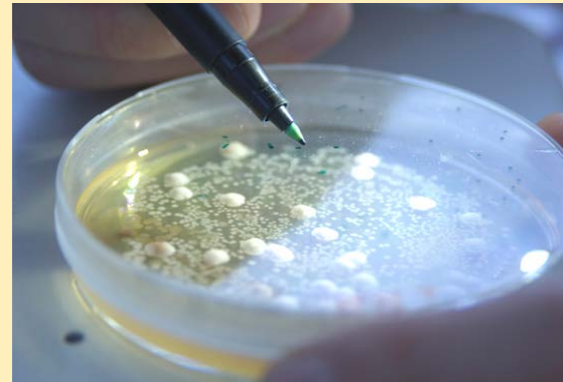
Customer Convenience

Fermented „Ready to Use“ Products for:

- Easy to handle - Everybody can do it
- Timesaving (ready to use)
- Laboursaving (direct processing - no extra work)
- No fermentation skills necessary
- No capital investment in sourdough plants necessary
- Constant Quality

Research and Development

- Basic research on sourdough
- External activities with universities and research instituts
- Presentations on scientific congresses
- Publications in scientific journals
- Customer oriented product development



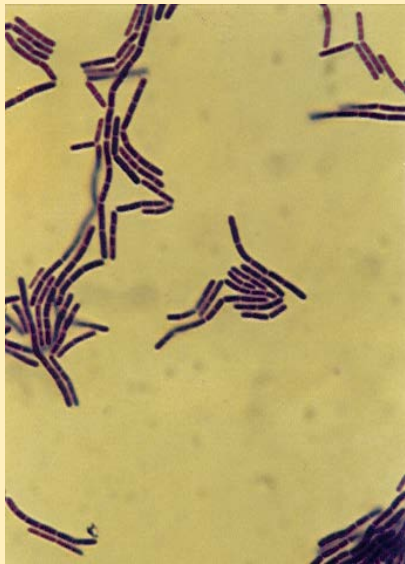
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Innovation

- Product development according to customer needs
- High aromaactive products for tasteful bread, baguette, rolls and sweet dough products
- Selected raw materials
- Special sourdough fermentation techniques
- High aroma potential via contact drying (drum drying)



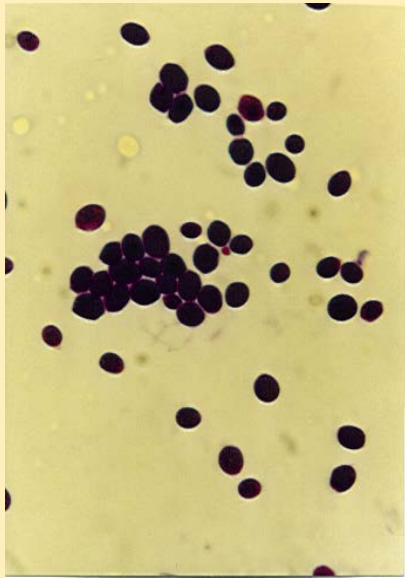
Microbiology



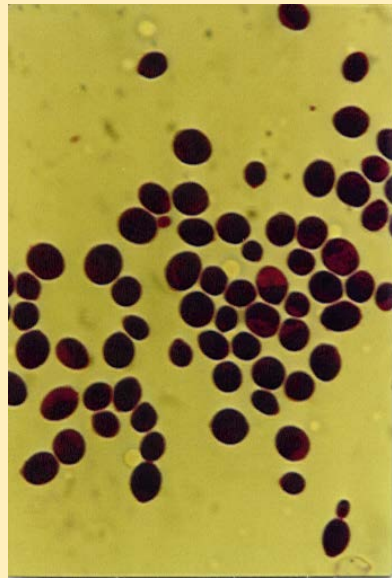
Lb. sanfrancisco



Lb. mindensis



C. humulis



S. cerevisiae

- “Our strength”
Combine know how in food microbiology with sourdough technology
- Comprehensive strain collection of Lactic Acid Bacteria and Yeasts isolated from cereal fermentations



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Quality Control

- Permanent microbiological control
- High microbiological reliability and safeness
- Customer oriented and flexible action
- Create and assure quality – together with customers



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Customer Service

- Consultance for sourdough and preferment application
- Sourdough Seminars for Bakers
- Lectures, Seminars and Publications
- Fundamentals about sourdough

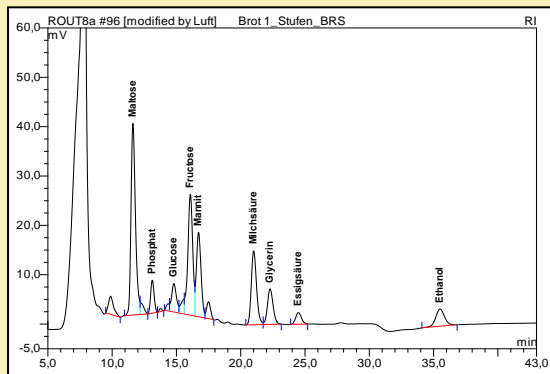


Quality control & Customer Service



Analysis:

- Sourdough
 - pH, tta, HPLC
 - aroma, LA:AA ratio
- Microbiology
- Breadquality



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Ψωμί Σικάλης Ανάμεικτο Ψωμί Σικάλης Ανάμεικτο Σταρένιο Ψωμί Ψωμί Σταρένιο Γλυκά

BÖCKER 350

Έμμεση Μέθοδος: Καλλιέργεια προζυμίου

Άμεση Μ

Άμεση Μέθοδος:

Άμεση Μέθοδος:

Rye Bread Mixed Rye Bread Mixed Wheat Bread Wheat Bread Pastries

BÖCKER Rye Liquid


Indirect Method: Starter Cultures

Direct Method: Dry Products

Direct Method: Liquid Products


Direct Method: Paste-Like Products

The liquid rye sourdough for best bread quality



- liquid – easy to dose
- 3-step-sour – for immediate use
- dosage 10 – 20 % on flour
- practical handling
- combined methods possible

Natural
sourdoughs, predoughs &
special fermentations

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- Recipe- and Information Service



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Customer Relationship

BÖCKER is the reliable partner for

- Artisan bakers
- Industrial bakeries
- Mills
- Bakery suppliers

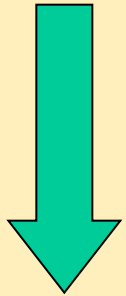




Böcker Products

Application Of Böcker Products

**Indirect
process**



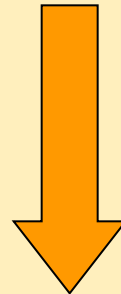
Starter cultures

for traditional
sourdough processes

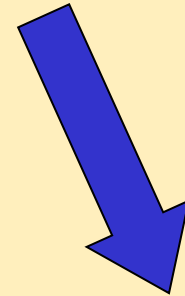
Direct processes



Powder



Pasty



Liquid

Quick and convenient production



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Ready To Use Natural Sourdoughs



- *powder*
- *liquid*
- *pasty*

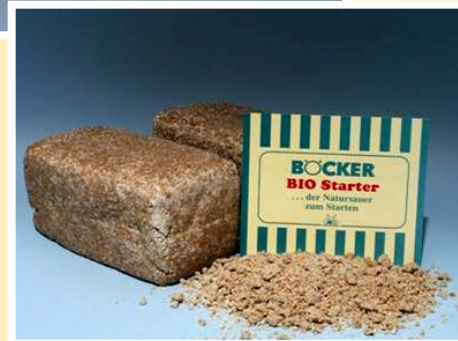
for direct processing



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Böcker Product Range

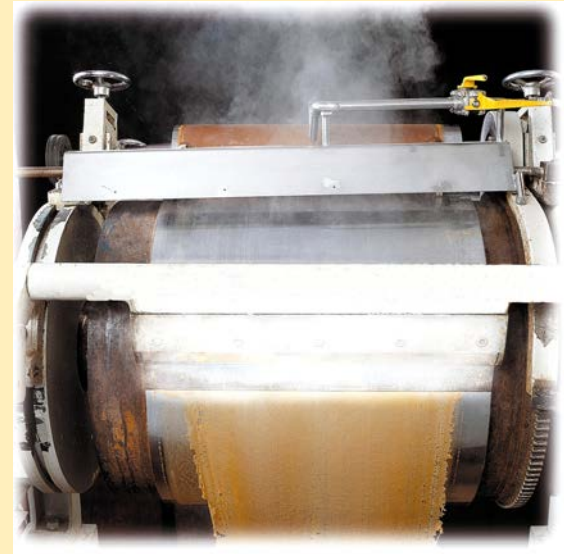
- More than 100 different products
- Conventional
- Organic
- Glutenfree




- Starter Cultures for Sourdough- and Preferments
- For industrial and artisan applications



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- Natural fermented Sourdoughs
- Unique taste and flavour concentrates



Milestones in Product Innovation

BÖCKER Reinzucht Sauerteig



- First commercially available starter culture for Sourdough
- Invented 1908
- Produced since 1910





First commercially available sourdough starter culture

Produced since 1910

The Starter culture for all traditional sourdough processes

„BÖCKER Mailänder“

- A unique Starter for mild wheat sourdoughs (preferments)
- based on a historical Greek recipe
.... transferred to France and Germany by Romans



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SER – Sauerteig Extrakt Roggen

- Since 1972
- First natural fermented dried sourdough concentrate (200tta)
- Today ... a wide range of dried products is available



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BÖCKER Bio-Starter



- First commercially available organic Starter culture
- Since 1990



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Active dried natural Sourdoughs

- Special drying processes
- Patented in 1992
- Production of dried sourdough with active bacteria



Liquid Sourdough Products from Wheat, Rye, Spelt, Oat and Barley

- Naturally preserved with salt and vinegar
- Label friendly (E´No free)
- No heat treatment
- Shelflife 6-9 month
- Flexible packaging
 - 15 kg-bag-in-box
 - 1000L tanks





BÖCKER „Rye Liquid“



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Liquid-Packaging Systems



1000 Liter-tank



15 kg-Bag-in-Box



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Pasty Sourdoughs and Preferments

- Natural fermented ingredients
- Flours, Kernels, Sprouts and Herbs are the base for our pasty products
- Fermented Sourdoughs from Sprouts since 2003
 - from Wheat, Spelt and Rye
- Patent application 2002





Fresh
Wheat
Sprouts



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Fresh Spelt
Sprouts

Spelt Sprouts
soaked with
Sourdough



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BÖCKER
Seigle germé

BÖCKER
Blé germé

BÖCKER
Epautre germé

New BÖCKER „Multi-Grain“



- On top product
- Flexible application in wheat and rye breads
- Flexible dosage (10-40%)
- Soft bread texture
- Prolonged freshness and shelflife



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Fermented Specialities

- Glutenfree
 - 4 powder sourdoughs
 - 1 starter culture
- Yeast Preferment
 - 1 paste