

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



BÖCKER
The experts in sourdough

Sourdough - natural aroma on cereal basis



BÖCKER: ferments, manufactures and ships worldwide

For the production of sourdoughs BÖCKER uses only cereals and pseudo cereals. The results of specific use of microorganisms (fermentation) are valuable sourdoughs which satisfy highest quality standards.

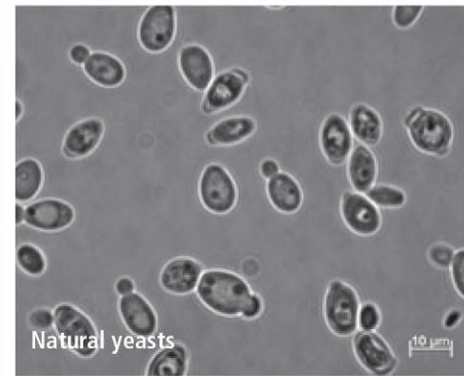
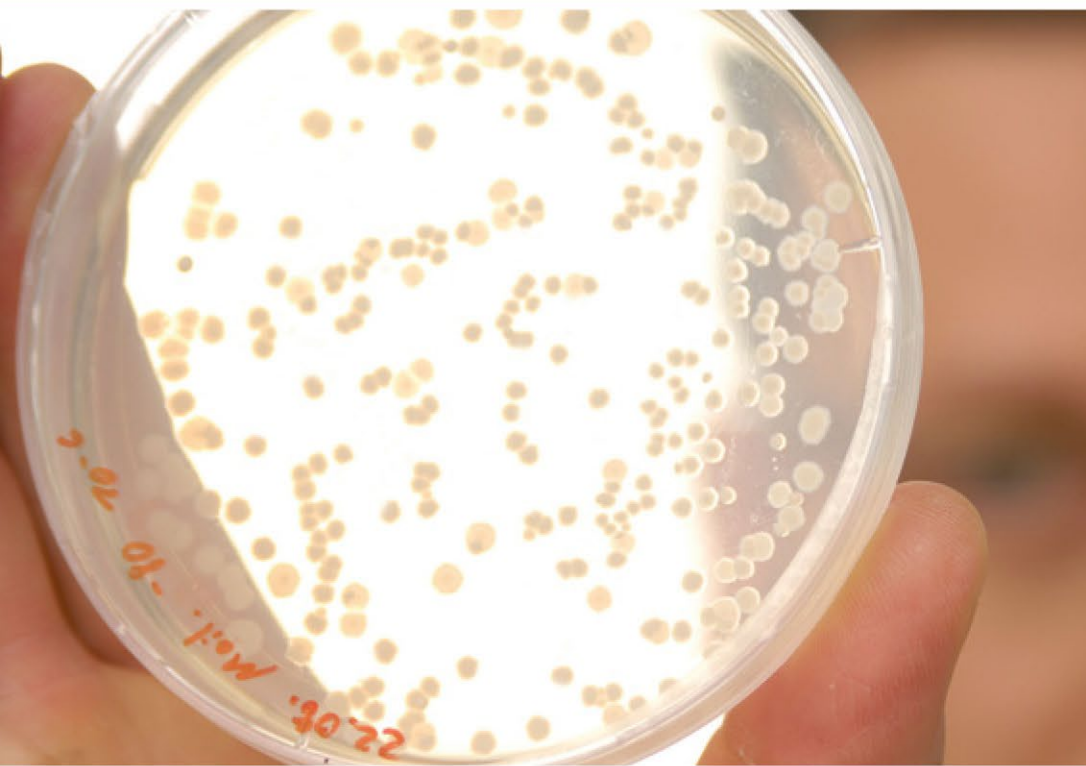
With the natural fermentation of different kinds of cereal, all types of sourdough product can be manufactured:

- Starter cultures for in-house fermentation
- Dried sourdough concentrates
- Liquid and ready-to-use sourdoughs for direct processing
- Sourdough paste embedded with fresh sprouts or spices
- Active sourdoughs
- Gluten-free sourdoughs

Ernst Böcker GmbH & Co. KG has been producing and delivering sourdough products worldwide since 1908.



Fermentation - a natural process



BÖCKER: Comprehensive microbiological know-how

Food fermentations are realized with the help of selected microorganisms. They produce fermented foods, e. g. cheese and yoghurt from milk, alcoholic beverages like beer and wine or raw sausages (salami). Sourdough, as an example of food fermentation, is one of the oldest kinds of fermentation.

Lactic acid bacteria:

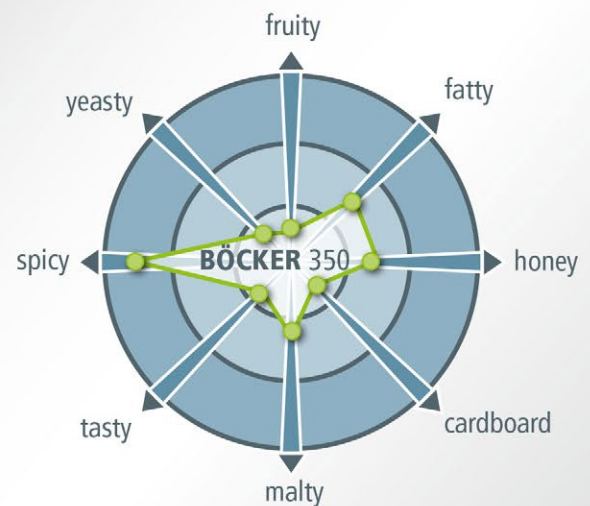
The prevailing bacteria in sourdough are lactic acid bacteria. BÖCKER has a comprehensive strain selection of micro organisms. Lactic acid bacteria are utilized for targeted fermentation in sourdough production.

Natural yeasts:

Different kinds of natural yeast strains are involved in the fermentation process. During fermentation, these sourdough yeasts grow and support the leavening activity.



Most careful aroma processing



BÖCKER: gentle production methods for unique aroma

Dried sourdough products can be made from all kinds of grain. Next to chosen raw materials, lactic acid bacteria and yeasts are used to increase aroma precursors and their effects in particular. The existing aroma is supplemented by further so-called precursors. During the drum drying process and the short-term-heating on the drums, these precursors are transformed into taste-intensive roasty flavours.

Fermentation:

The sourdoughs ripen in vessels and are permanently microbiologically observed before becoming part of a production process.



Drum drying:

Through the drum drying procedure, finest and high concentrated sourdough products in powder form are manufactured.



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Your advantages with BÖCKER sourdough products



Your requirement
is our task

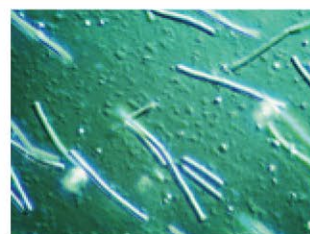
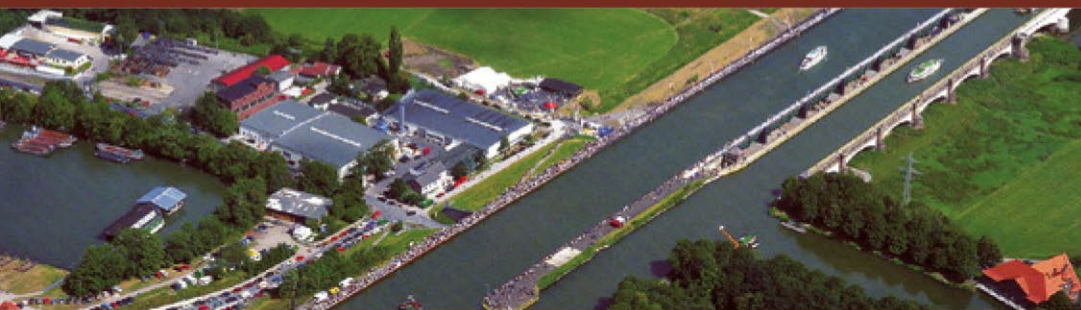
Aroma, natural acidity, process reliability, longer shelf-life

BÖCKER sourdoughs bring natural flavour and aroma into different kinds of food. Next to aroma- and taste development, sourdough products optimize the processing of doughs, e. g. in bread, pizza or pasta production. In products made from bakery premixes, sourdough helps to create a pleasant and typical bakery aroma. Further technology advantages that accompany the use of sourdough are extended shelf-life and the protection from mould in baked goods. Sourdough can be declared as a natural ingredient.

Range of use:

- baked goods
- pizzas
- cereals
- smoothies
- bakery premixes
- sliced bread
- natural acidity
- pasta
- bread

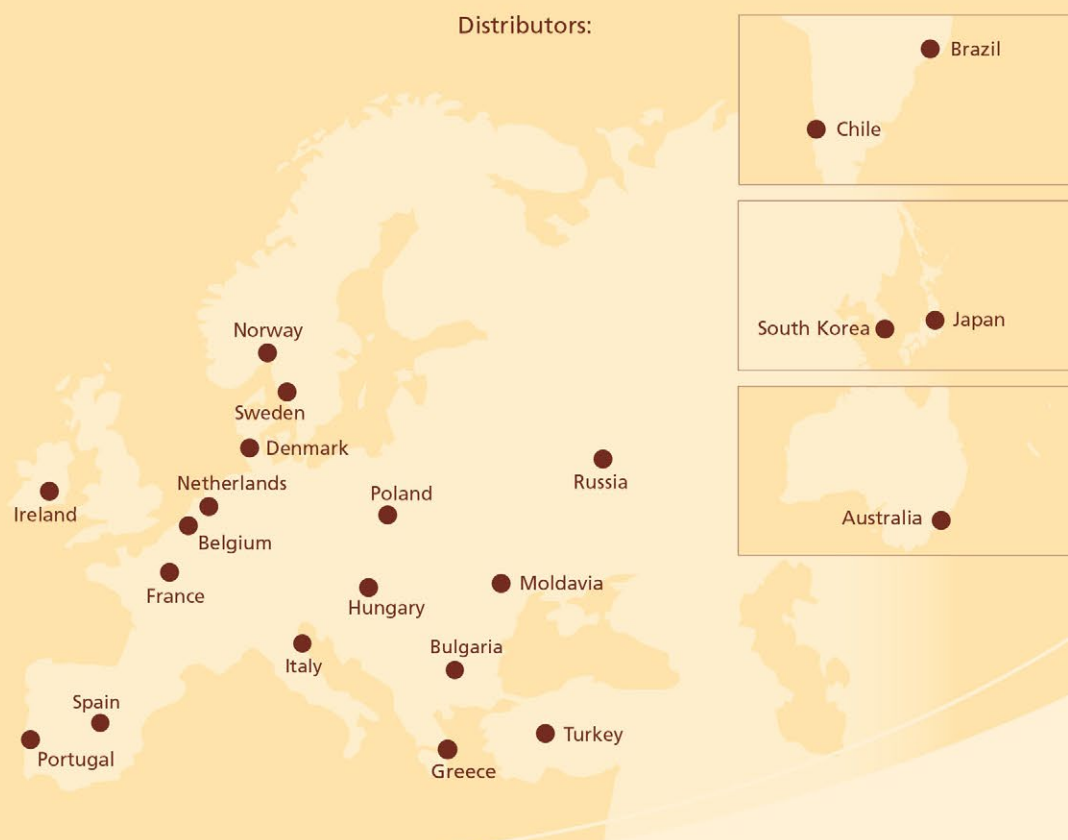




Ernst Böcker GmbH & Co. KG

- family-owned business since 1908
- in 4th generation
- more than 100 different sourdough products
- more than 100 employees
- production sites: Minden, Germany

Distributors:



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