



**BÖCKER**  
SOURDOUGH

**GOOD THINGS  
COME TO THOSE  
WHO WAIT**

## Long-time processing of sourdough sets new trends

### What is meant by long-time processing?

Alongside direct and indirect guidance, delayed fermentation, interrupted fermentation and freezing, long-time processing is a type of dough leavening for the production of dough. It does not involve the processing of pre-doughs, but the extension of the proofing of dough pieces, usually under cooler conditions. This allows artisan bakers and smaller bakeries in particular to bake flexibly and according to demand.

BÖCKER has developed sourdough products to meet the needs of bakers in order to produce bread **WITH A LOT OF AROMA, FLAVOUR, GOOD TEXTURE** and **LONG-LASTING FRESHNESS** in a simple way. These products achieve excellent results in many long-lasting baked goods. In addition, they are less complicated to use than active industrial sourdoughs.





BÖCKER mainly uses two practical long-time leavening processes to achieve this: long-time leavening at room temperature (20 to 25 °C) with an extended leavening time of 2 to 4 hours, and long-time leavening via cooling (4 to 8 °C), with a significantly extended leavening time of 4 to 20 hours.

## What are the advantages of long-term leavening with cooling?

- reduced night work times
- flexible provision of pastry doughs
- baking according to demand
- higher dough yields
- better freshness
- higher dough stability
- reduced quantities of baker's yeast



## What solutions does BÖCKER offer?

The inactive sourdoughs offered by BÖCKER have proven to be particularly suitable for long-time leavening. These **ready-to-use sourdoughs** are available in dried, liquid or paste form. This brings additional flexibility to the production, as these sourdoughs do not have to be processed at a specific time.

An important advantage of inactive **ready-to-use sourdoughs** over active industrial sourdoughs is that possible post-acidification is avoided during the cooling and fermentation phases of the pastry doughs. This eliminates acidity fluctuations.

The large selection of different **ready-to-use sourdoughs** from BÖCKER also allows a wide variety of aromas and flavours for the most diverse breads/baked goods. These are particularly suitable for the production of long-life sourdoughs, small baked goods, Mediterranean breads and fine baked goods.

In addition, long-life sourdough breads also offer advantages to health-conscious customers. The sourdough breads produced in this way have a **lower glycaemic index** and also have reduced levels of FODMAP and ATI. This is due to the long fermentation of the entire bread dough.

Sourdoughs from **BÖCKER**, applied in long-time leavening processes, achieve the best baking results for enthusiastic customers!

If you have any questions, please contact our application team:  
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