

SOURDOUGH LIQUID

- the baked goods distinguish themselves with a moist crumb and long fresh-keeping as well as sourdough-typical flavour and taste
- fermented with special and selected lactic acid bacteria and yeasts
- all products are also available in IBC

Our BÖCKER Sourdough Products can be used in many different ways.
Contact us – we will be pleased to advise you!

Product Name	Item-No.	TTA +/- 10%	Packaging/ MOQ	Refrigerated transport at 4°C - 6°C	Storage at 4°C - 6°C	Gluten- free	Organic	Inactive	Active	Rye	Wheat	Spelt	Other
BÖCKER RS Liquid*	86000106	45	15 kg Bag in Box					✓		✓			
BÖCKER Direkt 25*	86000202	25	15 kg Bag in Box					✓			✓		
BÖCKER Liquid 100*	86000203	100	10 kg Bag in Box	2x720 kg Pallet				✓			✓		
BÖCKER Bio M flüssig*/ BÖCKER Bio M Liquid*	86000206	40	15 kg Bag in Box	675 kg Pallet			✓	✓			✓		
BÖCKER Duo Aromatique*	86000208	36	10 kg Bag in Box					✓		✓	✓		
BÖCKER Bio Dinkelsauer flüssig*	86000210	35	15 kg Bag in Box				✓	✓				✓	
BÖCKER Barley Liquid*	86000800	29	10 kg Bag in Box	2x720 kg Pallet				✓					✓
BÖCKER VIV'Arôme	86000115		Please inquire	✓	✓				✓	✓			
BÖCKER NOBL'Arôme	86000212			✓	✓				✓		✓		

* shelf life of up to 9 months (from production) without refrigeration / The overview shows an excerpt of the range!



Product Name	Item-No.	TTA +/- 10%	Packaging/ MOQ	Refrigerated Transport at 4°C - 6°C"	Storage at 4°C - 6°C"	Gluten- free	Organic	Inactive	Active	Rye	Wheat	Spelt	Other
BÖCKER Organic ActiVivo Rye	86000116		Please inquire	✓	✓		✓		✓	✓			
BÖCKER Organic ActiVivo Spelt	86000221			✓	✓		✓		✓			✓	
BÖCKER Organic ActiVivo Wheat	86000222			✓	✓		✓		✓		✓		
BÖCKER Organic ActiVivo Rice	86050100			✓	✓	✓	✓		✓				✓

The overview shows an excerpt of the range!