

SOURDOUGH ORGANIC

- fermented with special and selected lactic acid bacteria
- very flexible application for any bakery product
- up to 12 months shelf life (from production)

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

Product Name	Item-No.	consistency	TTA +/- 10%	Packaging (kg)/ MOQ	Refrigerated transport at 4°C - 6°C	Storage at 4°C - 6°C	Gluten- free	Organic	Inactiv	Activ	Rye	Wheat	Spelt	Other
BÖCKER Bio Starter	82000100	pasty		1 kg	*	✓		✓		✓	✓			
BÖCKER Le Chef Bio	82901200	crumbly		2kg	*	✓		✓		✓		✓		
BÖCKER Reinzucht-Sauerteig Dinkel	82901300		1 kg	*	✓		✓		✓				✓	
BÖCKER Mondial Vario (store below -18° C)	82902300		1 kg		✓	✓		✓						✓
BÖCKER Bio Myländer**	82901100	liquid		2 x 15 kg	✓	✓		✓		✓		✓		
BÖCKER Reinzucht-Sauerteig Reis	82902200	viscous		1 kg	*	✓	✓	✓		✓				✓
BÖCKER Bio Vollkorn Sauer	84000202	powder	140	20 kg Paper bag				✓	✓			✓		
BÖCKER Bio Aroma Weizen/ BÖCKER Bio F	84000303		100	25 kg Paper bag	2x600 kg Pallet				✓	✓			✓	
BÖCKER Bio Weizen Vollkorn Sauer	84000339		115	20 kg Paper bag	2x600 kg Pallet				✓	✓			✓	

*refrigerated storage necessary between 4°C to 6°C after arrival / **all liquid organic sourdough products are also available in the IBC / The overview shows an excerpt of the range!

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BÖCKER Bio Dinkel Vollkorn Sauer	84000501	powder	125	20 kg Paper bag				✓	✓				✓		
BÖCKER Bio Reis 30	84050600		30	Please inquire			✓	✓	✓						✓
BÖCKER Bio Quinoa	84050800		40	25 kg Paper bag	2x600 kg Pallet			✓	✓	✓					✓
BÖCKER Bio Quinoa 90	84050802		90	25 kg Paper bag	2x600 kg Pallet			✓	✓	✓					✓
BÖCKER Bio Buchweizen 80 GF	84050901		80	25 kg Paper bag	2x600 kg Pallet			✓	✓	✓					✓
BÖCKER Bio M flüssig**/ Bio M Liquid**	86000206	liquid	40	15 kg Bag in Box	2x675 kg Pallet			✓	✓			✓			
BÖCKER Organic ActiVivo Rye**	86000116						✓	✓		✓	✓				
BÖCKER Organic ActiVivo Spelt**	86000221						✓	✓		✓				✓	
BÖCKER Organic ActiVivo Wheat**	86000222						✓	✓		✓		✓			
BÖCKER Organic ActiVivo Rice**	86050100	viscous					✓	✓		✓				✓	

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