



paste

SOURDOUGH PASTE

- made from natural ingredients like flours, seeds, sprouts and herbs
- preserved by the sourdough fermentation and the addition of salt and vinegar
- eliminate the need for time-consuming soaking of grains and sprouts
- enable a moist crumb and long fresh-keeping in the final product, as well as giving a sourdough-typical flavour and taste
- without refrigeration up to 9 months shelf-life/
*pumpable pastes up to 6 months

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 – 6 °C	Storage at 4 – 6 °C	Gluten- free	Organic	Inactive	Active	Rye	Wheat	Spelt	Other
BÖCKER Quellkörner/ BÖCKER Swollen Rye Grains	86000400	18	16 kg canister					✓		✓			
BÖCKER Sprossenpaste Weizen/ BÖCKER Wheat Sprouts	86000500	23	16 kg canister					✓			✓		
BÖCKER Bio Sprossenpaste Weizen/ BÖCKER Organic Wheat Sprouts	86000501	23	Please inquire				✓	✓			✓		
BÖCKER Sprossenpaste Dinkel/ BÖCKER Spelt Sprouts	86000502	23	16 kg canister					✓				✓	
BÖCKER Sprossenpaste Roggen/ BÖCKER Rye Sprouts	86000508	28	Please inquire					✓		✓			
BÖCKER Kartoffelpaste/ BÖCKER Potato Paste	86000650	21	16 kg canister					✓			✓		✓
BÖCKER Multipaste	86000900	20	16 kg canister					✓			✓		✓

The overview shows an excerpt of the range!



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PUMPABLE PASTES* Product Name	Item-No.	TTA +/- 10%	Packaging/ MOQ	Refrigerated transport at 4 – 6 °C	Storage at 4 – 6 °C	Gluten- free	Organic	Inactive	Active	Rye	Wheat	Spelt	Other
BÖCKER Roggenquellkörner Paste pumpbar/ BÖCKER Swollen Rye Grain Paste pumpable	86000402	18	1.000 kg IBC					✓		✓			
BÖCKER Sprossenpaste Weizen pumpbar/ BÖCKER Wheat Sprouts Paste pumpable	86000506	23	1.000 kg IBC					✓			✓		
BÖCKER Multipaste pumpbar/ BÖCKER Multipaste pumpable	86000902	17	1.000 kg IBC					✓			✓		✓

*pumpable pastes have a shelf life of up to 6 months (from production) / The overview shows an extract from the range!