

# SOURDOUGH STARTER

- can be used in artisan and industrial bakeries
- perfect to start your own sourdough production
- we produce under constant microbiological control to provide a stable and active microflora
- all sourdough starters should be stored at 4°C to 6°C upon arrival

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	Packaging/ MOQ	Refrigerated transport at 4 – 6 °C	Storage at 4 – 6 °C	Gluten-free	Organic	Active	Rye	Wheat	Spelt	Rice
BÖCKER Bio Starter	82000100	pasty	1 kg	*	✓		✓	✓	✓			
BÖCKER TK Starter (store below -18°C)	82001600		6 x 1 kg					✓	✓			
BÖCKER Reinzucht-Sauerteig	82100000		1 kg	*	✓			✓	✓			
BÖCKER Reinzucht-Sauerteig Weizen	82910500		1 kg / 10 kg	*	✓			✓	✓	✓		
BÖCKER Silo Starter	82001500	crumbly	12,5 kg	*	✓			✓	✓			
BÖCKER Le Chef Bio	82901200		2 kg	*	✓		✓	✓		✓		
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 canister	✓	✓		✓	✓		✓		
BÖCKER Reinzucht-Sauerteig Reis	82902200	viscous	1 kg	*	✓	✓	✓	✓				✓

\*refrigerated transport necessary or recommended outside of Germany / The overview shows an excerpt of the range!