

## Traditional sourdough – trendier than ever

There is growing awareness among both bakers and consumers of the numerous positive effects of sourdough on the baked goods – be it bread, rolls or pastries. Improvement in texture, flavor, freshness, storage life, and with it the sustainability aspect in this context, are only some of the important key words. Cereals are fermented in the traditional, natural procedure using a precise blend of specific lactic acid bacteria and yeasts, and ideal sourdough leavening process conditions. Thanks to this process, the bioavailable nutrients, which are believed to promote an intact immune system, are made available to the body.

This fascinating, living process, with the protagonists flour, water, yeast, lactic acid bacteria and salt, has defined the world of baking for thousands of years, and is enjoying increasing popularity. Regardless of whether it is as a paste, powder or liquid, conventional or gluten-free – the diversity of sourdough knows no limits.



Pumpable sourdough pastes

## Even more valuable – sourdough with a certain something

Taste is undisputedly a major impetus when choosing food. However, attention must also be given to the increased consumer focus on a sensible and balanced diet. In this respect, sourdough products refined with valuable sprouts (e.g. wheat sprouts) and grains (e.g. millet, linseed or wheat grains) really fit the bill. Using sourdough pastes, bakers can produce easily bakery products with nutritionally valuable ingredients. Both the sprouts and the grains can be used immediately in paste sourdoughs as they have already germinated or are presoaked, and are preserved naturally thanks to the sourdough, vinegar and salt. This means no extra work is required, for example, in preparing a scald.

This means product solutions in constant quality for every application. For manually operating businesses, there is a range of products available as pastes, which can be taken out of the

bucket by hand; these pastes are also available for highly technical businesses in a flowing form for use in bakery machines.

With the new pumpable sourdough pastes with sprouts and grains, the consumer desire for a balanced diet is addressed, and individually and creatively applied with numerous benefits.

### Further information and contact

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