



...using BÖCKER sourdough, naturally:

The application of sourdough-products in automated production processes

EXAMPLES FOR APPLICATION & ADVANTAGES

- . For part-baked products
- . For baked goods produced with unproofed frozen dough

Sourdough-products in automated production processes: advantages for production and quality of baked goods

The application team of Ernst Böcker GmbH & Co. KG has developed new recipes for part-baked processing and baked goods made from unproofed frozen dough - ...with sourdough, naturally



Rolls and specialties like baguette, ciabatta, croissants or pastries can be produced in best quality when using sourdough-products. Recipes especially developed for the iba exhibition include baguette and ciabatta, which can be produced in part-baked production processes. Depending on the needs, a ready-to-use BÖCKER sourdough can be used in liquid or dried form. The baked good is frozen in a part-baked state. Furthermore, recipes for croissants and pastries will be introduced. These recipes can also vary in what kind of sourdough is applied, depending on the individual requirements. Croissants and pastries can be produced from unproofed frozen dough.

The advantage of using sourdough-products in these common produc-

tion processes shows in a variety of aspects: doughs have improved processing attributes; the aroma of the ready baked goods is enhanced. The baked goods stay fresh for longer and mold and ropiness are prevented.

The table shows that baked goods can be produced with the described production processes by using either an in-house fermentation with a starter culture produced by BÖCKER or with a liquid or dried sourdough-product. The correct application is dependant on individual requirements.



Picture: In baking trial (MG/142), the best result in regards to aroma, taste and mouthfeel was achieved by applying 5 % of the liquid sourdough-product BÖCKER Duo aromatique and butter blocks. Colour and crumb structure are optimised.

Recommended sourdough-products for automated production processes (Examples of use)

Baked Goods	Starter cultures (for in-house fermentation)	Powder (concentrate for roasty aroma components)	Liquid (contains fermentation already)	Advantages production	Advantages baked goods
	possible	BÖCKER M (1-2 % flour base)	BÖCKER Duo Aromatique (3-5 % flour base)	Stable dough pieces, exact weight	Well-rounded aroma, more attractive colour of the crust
	possible	BÖCKER Poolish (2-4 % flour base)	BÖCKER Direkt 25 (3-5 % flour base)	Stable dough pieces, exact weight	Well-rounded aroma, longer freshness
	BÖCKER Mailänder "Le Chef" (10-20 % acidified part of flour)	BÖCKER Germe 80 (3-4 % flour base)	possible	Improved proofing stability, longer processing tolerance, prevention of ropiness	Well-rounded aroma, longer freshness
	BRS Weizen (5-10 % acidified part of flour)	BÖCKER Germe (1-2 % flour base)	possible	Improved proofing stability, prevention of ropiness, machine-friendly	Moist crumb, longer freshness, optimised crust aroma

Alternative application recommendation

An overview of the applicable BÖCKER products

BÖCKER Mailänder "Le Chef"

To be used as a starter culture for in-house wheat-fermentation. Application with or without baker's yeast possible. Information for different fermentation stages available.

BÖCKER Reinzucht-Sauerteig Weizen

The starter-culture for wheat-typical aroma. Available as 1 kg block. Fresh product with best before date of 4 weeks. Information for different fermentation stages available. Subscription available.

BÖCKER Polish

The dried sourdough for wheat baked goods. Very economical. Comes in a 25 kg bag. Shelf-life of 12 months in the unopened package.

BÖCKER Germe

Dried sourdough from wheat germs with powerful acidification ability. For a golden-coloured crust. Shelf-life of 12 months in the unopened package.

BÖCKER Germe 80

Dried sourdough from wheat germs with milder acidification ability. For a golden-coloured crust. Economical with a dosage of 3–4 % flour base. Shelf-life of 12 months in the unopened package.

BÖCKER Duo aromatique

Liquid sourdough fermented with wheat germs and rye. For aromatic wheat baked goods. Liquid, in a 15 kg bag-in-box. Shelf-life of 9 months in the unopened package. No cold storage necessary.

BÖCKER Direkt 25

The ready-to-use liquid wheat sourdough with mild acidification ability. For improved dough attributes. Liquid, in a 15 kg bag-in-box or in containers of 1.000 l.

