

Customer Information



Gluten-free from BÖCKER:

Awards for excellent quality!



 <p>Mini Cake Chocolate</p> <p>Positive attributes: ideal portion size, fine aroma.</p> 	 <p>Mini Cake Chocolate</p> <p>Positive attributes: ideal portion size, fine aroma.</p> 
 <p>Pretzel Rolls</p> <p>Positive attributes: savory, rich flavor, soft crumb.</p>  	 <p>Mini Baguette</p> <p>Positive attributes: soft crumb, crispy crust, mild taste, good fresh-keeping and high elasticity.</p> 
 <p>Hamburger Buns</p> <p>Positive attributes: soft crumb, ideal portion size, fine aroma.</p> 	 <p>Golden Linseed Bread</p> <p>Positive attributes:</p>  <p>soft crumb, very similar to wheat-mixed bread in taste and aroma, mild taste, good fresh keeping and high elasticity.</p> 
 <p>Linseed Bread</p> <p>Positive attributes: soft crumb, similar to rye-bread in taste and aroma, mild taste, good fresh-keeping.</p> 	 <p>Breakfast Roll</p> <p>Positive attributes: crispy crust, soft crumb, mild taste, good fresh-keeping.</p>  
 <p>Bread Rolls</p> <p>Positive attributes: soft crumb, very similar to wheat bread rolls in taste and aroma, crispy crust, mild taste, good fresh-keeping and high elasticity.</p> 	 <p>Seed Bread Rolls</p> <p>Positive attributes: soft crumb, roasty seed-aroma, good fresh-keeping, high elasticity.</p> 

www.glutenfrei-vom-baecker.de

...more information about the award can be found on the back.



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DLG-Awards for gluten-free baked goods made by BÖCKER

International DLG quality inspection for bread, rolls and pastries

Our gluten-free baked goods were again awarded for their excellent quality by the testing center of the German Agricultural Society (DLG). Our gluten-free breakfast roll and the mini-cake chocolate received awards for the first time. During the international DLG quality inspection, the German Agricultural Society tested more than 1,600 different products.

The DLG quality inspection for bread, rolls and pastries is accredited according to international standards. During the inspection, every product is rated on the basis of scientific quality standards and receives an individual report by an expert. The rating is based on the following DLG test criteria:

- Product-specific sensory analysis
- Form, optical impression, attributes of the crust and the product surface, structure, elasticity, taste, crumb, aroma
- Packaging, labeling, nutritional values, resealing ability, simple opening of the packaging
- Analytical parameters



Products which pass the DLG-tests receive the award "DLG-prämiert" in gold, silver or bronze.



www.dlg.org/backwarentest.html

Our baked goods are available in selected bakeries:

www.glutenfrei-vom-baecker.de/Filialfinder

Business customers can order in our shop on www.sauerteig.de
or via email: bestellung@sauerteig.de