



HIGH-QUALITY
SOURDOUGH PRODUCTS

WIDE
FLAVOUR-RANGE

IT'S ALL ABOUT

**FER
MEN
TATION**

INNOVATIVE
RAW MATERIALS

RELEVANT
TECHNOLOGIES
FOR FOOD

FOR MORE THAN 110 YEARS
THE BEST BAKED GOODS QUALITY

THE SPIRIT OF DISCOVERY OF FOUR GENERATIONS

1st GENERATION:

Ernst Böcker

Company founder and inventor of the pure-cultured sourdough



Company founder Ernst Böcker worked as a foreman in a yeast factory before starting his own business. At the turn of the century, he was already intensively involved with the principle of natural pure cultivation of product-determining sourdough microorganisms (lactic acid bacteria and yeasts) in order to help bakers achieve a reliable and consistent quality of their baked goods. In 1908 he received a patent for the "Apparatus for Acidifying Dough" which he had developed. From his kitchen table experiments, in 1910 he started selling the first BÖCKER pure-cultured sourdoughs to bakeries and in 1925 he founded the "Ernst Böcker Sourdough Factory". This was the decisive milestone for the company specializing in sourdough and the close cooperation with baking companies.

2nd GENERATION:

Hermann Böcker

Sales strategist and courageous rebuilder



Hermann Böcker, son of the company founder, joined the organization in 1926. In the following years, under his leadership, the company quickly expanded its client base and broadened the range of sourdoughs. At the end of the Second World War, the company was completely destroyed in a bombing raid. An emergency production was set up so that bakers and confectioners could continue to be supplied. With a lot of courage and ambition, Hermann Böcker did everything he could to accelerate the reconstruction. As early as 1950, the company was relocated in the building in Minden where it still is today.

3rd GENERATION:



Ernst-Joachim Böcker

Technologist and pioneer in the organic market

In the 1970's, the company was shaped by Ernst-Joachim Böcker, who took it over after the death of his father. This food-chemist drove the company forward with his ideas, especially in terms of technology.

Through the combination of raw materials, microorganisms, fermentation parameters and drying processes, a number of novel products were developed. Through the years, these products have become popularly known under the generic name "sourdough products". BÖCKER has come to stand for not only the quality and safety of the products, but also the customer service, such as advice on new recipes and efficient operating processes.

In 1990 the family business once again showed itself to be a pioneer and, in line with the emerging trend towards organic foods, developed the first organic sourdough starter. This enabled many bakers to focus on organic foods.

4th GENERATION:



Dr. Georg Böcker

Global visionary and driver of innovation

In 1987, Dr. Georg Böcker joined the company as a limited partner, and in 1993 he became involved in the operational side of the business. Two years later he took over the management, and today he leads the company together with Jochen Böcker and Klaus Weiße. Over these years, further patents were granted, such as "Production of Sourdough using Yeast and Hetero- and Homofermentative Lactobacilli (BÖCKER Myländer)". Additions and renovations at the various factories were undertaken, and exports to other countries increased. All over the world, bakers and confectioners benefit from the BÖCKER range of products, the expert knowledge and the exchange of ideas among peers.

The 4th generation has also guided the innovative strength of the company. In 2012 the company began producing gluten-free baked goods and in 2020 these were given a modern look under the new BÖCKER B:PURE brand. The guiding idea of providing solutions to bakers has been at the forefront of this line of business. The latest proof of innovative drive was given in 2022: the company developed the sourdough starter BÖCKER Mondial Vario, as an answer to the problematic of the varying climatic conditions, raw materials and types of baked goods in different continents, countries and even regions. The BÖCKER Mondial Vario ensures consistently high sourdough quality worldwide.

The innovative strength ...

**... of the company founder, maintained to this day,
is the driving force behind the company's business.
Many innovative patents line the successful path
of the owner-managed family business.**

OUR MILESTONES

History
of Innovation

1908

Patent granted for the
"Apparatus for Acidifying
Dough" invented by
Ernst Böcker



1910

The first commercial sour-
dough starter **BÖCKER
Reinzucht-Sauerteig**
is launched



1925

The company
"Ernst Böcker
Sourdough Factory"
is founded



1970

Development of a series of novel sourdough products, first and foremost the **BÖCKER 350**



1990

Development of the first organic sourdough starter: "**BÖCKER BIO Starter**"



DE-ÖKO-006
EU Agriculture



1992

Launch of **dried sourdoughs** with living lactic acid bacteria



2002

Addition of **liquid sourdoughs** to the product range



2003

The French subsidiary **BÖCKER France SARL** is founded



2007

"**The production of swollen grains with the help of sourdough without heating**" is patented (BÖCKER Wheat Sprouts, for example)



2012

Inauguration of a new production facility for the production and distribution of gluten-free sourdoughs and gluten-free and vegan baked goods



2018

Patent application for "Pumpable sourdough pastes"



2019

Patent application: "Baking mixes for the production of gluten-free and high-protein baked goods"



2020

B:PURE brand relaunch & introduction of the sourdough B2C online shop



2021

BÖCKER celebrates 111 YEARS



2022

Launch of **BÖCKER Mondial Vario**. Ideal for many climatic requirements and raw material differences.





OUR PRODUCTS

In every dough there should be something fermented!

starter

Starter

Guaranteed traditional sourdough bread taste

The company's success story began in 1910 with the BÖCKER Reinzucht-Sauerteig, which is now considered the standard for sourdough fermentation. The range includes starters for all possible processes: whether traditional boiler fermentation or modern industrial systems, whether rye, wheat or spelt, in organic quality or as a gluten-free product (with rice, for example). BÖCKER starters all offer a reliable solution for every bread and baked good specialty.

dried

Dried

The extra flavor in all baked goods

Dried sourdough products are the flavor giants of BÖCKER products. By drying specially prepared sourdoughs together with selected natural raw materials, lactic acid bacteria and yeasts, the formation of bread-typical aroma substances is intensified. Short drying on heated rollers results in particularly flavor-intensive roasted aromas.

liquid

Liquid

Preserved naturally

BÖCKER'S liquid sourdoughs have two major advantages: the minimizing of time and effort. The products can be used directly in the dough – ready-to-use, so to speak, and this eliminates the need for lengthy sourdough processing.

pasty

Pasty

Raw materials assimilated in sourdough

The main function and advantage of paste sourdough products is the addition of cereal sprouts, seeds, whole cereal grains or potato pieces into the sourdough. The baked goods are therefore enhanced physically and nutritionally, easily and with consistent quality.

Pumpable sourdough pastes have been specially developed for fully automatic, industrial use. While the non-pumpable pastes had to be manually extracted from the container, the pumpable pastes from BÖCKER can be easily extracted from a large container with a pump.

organic

Organic

Only raw materials from certified organic cultivation

Sourdough products in organic quality are produced at BÖCKER using exclusively raw materials from controlled organic cultivation, and, depending on the product, are EU-, Bioland- or BioSuisse Organic certified. Starter, liquid, paste and dried sourdoughs are all available in organic quality.

gluten free sourdoughs

Gluten-Free

Fermented using only gluten-free raw materials

With its gluten-free sourdough products, BÖCKER offers solutions for a rapidly growing market. The range includes, for example, a rice-based starter and rice-based dried sourdoughs. The addition of sourdough makes gluten-free baked foods more aromatic and has a positive effect on texture and shelf-life.



ATIcontrol

For individualized nutritional requirements

The ATIcontrol brand was created by BÖCKER in 2018 for a range of products with a lower content of ATI, designed for individualized diet requirements. ATI stands for amylase-trypsin inhibitors, a protein naturally occurring in nearly every starchy plant. This protein is not similar to gluten, so gluten-free products are not necessarily free from ATI's.



OUR VIEW ON SOURDOUGH

Sourdough as a system

Full service for best products

We see **sourdough** not only as a product but **as a system**, which we can design and monitor. From the selection of raw materials to the procurement of equipment and the optimization of the final baked goods, we are at your side in an advisory capacity for part or for the entire process, to the extent that you wish.

Any **consulting service** provided by our **application team** can be done at your site, by phone or through our online live consulting. Of course, we are also available for consultation after a specific project has been completed. If you need training for your employees, this is also possible on-site or as online training.

Our services at a glance

- **Review** of your individual sourdough system
- **Consulting and support** for all process steps
- **Training** offers



RESEARCH & DEVELOPMENT

It's all about fermentation!

Sourdough innovations at first hand

In addition to our support by the application team, our **research & development department** looks forward to developing your product solutions with innovative raw materials.

Through decades of **fermentation expertise** and state-of-the-art research with a wide variety of raw materials, we are constantly expanding our range of approximately 160 natural sourdough products.

Sourdough gives an important contribution to the quality of baked goods, but can also play an important role in the food-industry. "Customized natural fermented plant products" is one example for using our sourdough-technology for other industries.

Our expertise

- Lengthy **fermentation experience**
- Focus on **research & development**
- Extensive **strain collection** of different microorganisms
- Custom **product developments** and **-solutions**
- Individual **flavor and aroma development** in fermentation products, both for bakery products and all other food applications
- Enrichment of special flavors or ingredients through **natural fermentation and manufacturing processes** with lactic acid bacteria and yeasts
- In-depth **knowledge of raw materials** for the development of gluten-free baked goods
- **Development** of baking mixes and recipes optimized for **special diets**





BÖCKER
SOURDOUGH

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