

*The safe way to best quality*





For decades, IREKS has accumulated expertise in all aspects of sourdough. This is evident not only in our service to bakeries, but also in our in-house sourdough production.

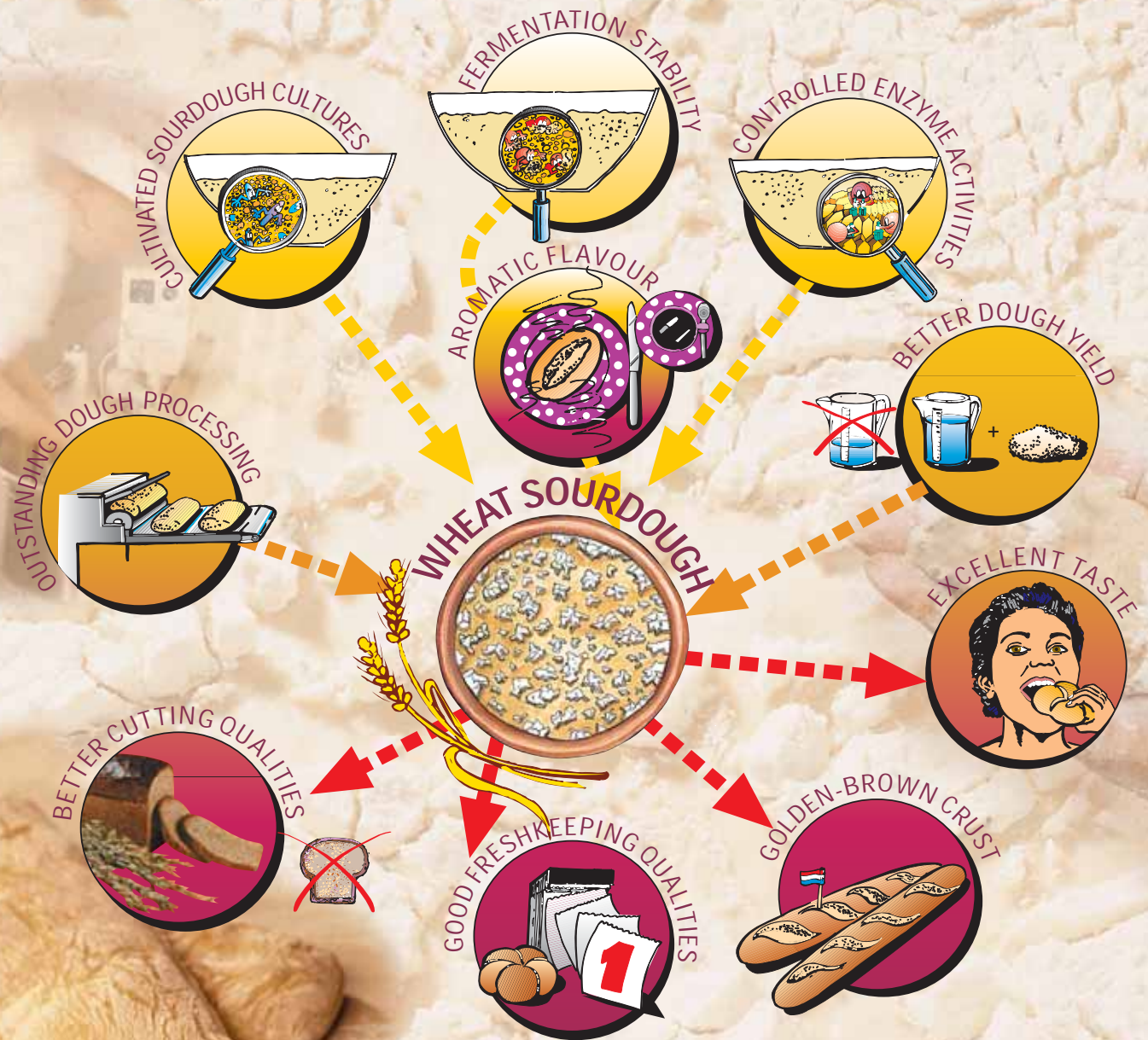
Our product range includes sourdoughs produced following the rules of the classic three-stage method – a traditional craft.

### From the starter to the full sour

The perpetuated sour is inoculated with pure sourdough cultures cultivated at IREKS as a starter. Perpetuated sour and basic sour are developed with great care and the full sour is subsequently dried using a particularly gentle process. This ensures that the sourdough bacteria remain capable of revitalization. Only then can one talk of a natural sourdough.

Dried sourdough, whether as a product in its own right or as a leavening and quality component in many of our baking mixtures, always provides the certainty required in bread preparation and the typical character of classic sourdough breads.

For a better bread flavour, add 3 - 5 % of IREKS-WHEAT SOUR



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