

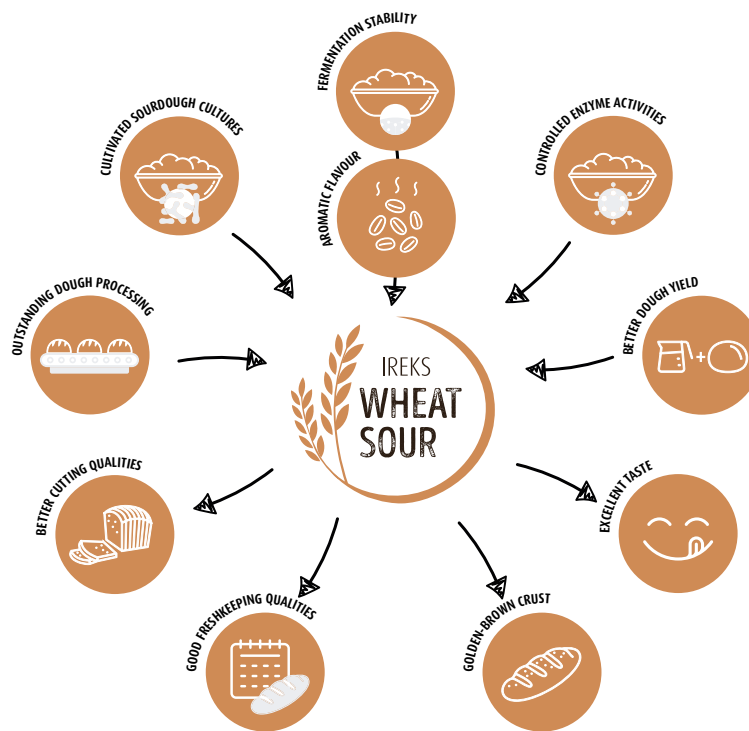


The safe way to best quality





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 refreshed sour is inoculated with pure sourdough cultures cultivated at IREKS as a starter. Refreshed sour and basic sour are developed with great care and the full sour is subsequently dried using a particularly gentle process. Dried sourdough, whether as a product in its own right or as a 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 - 15 % of IREKS-WHEAT SOUR.

