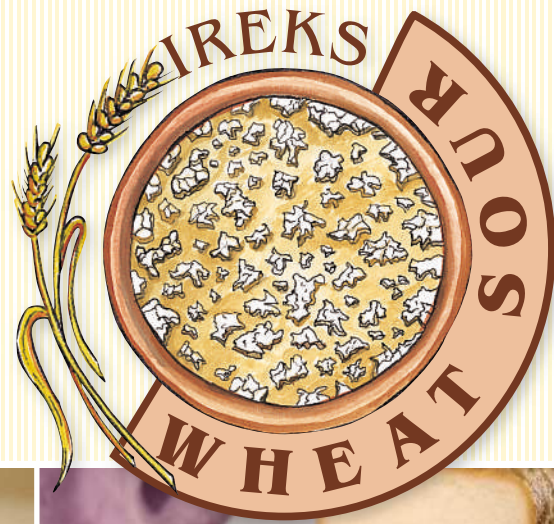


The safe way to best quality

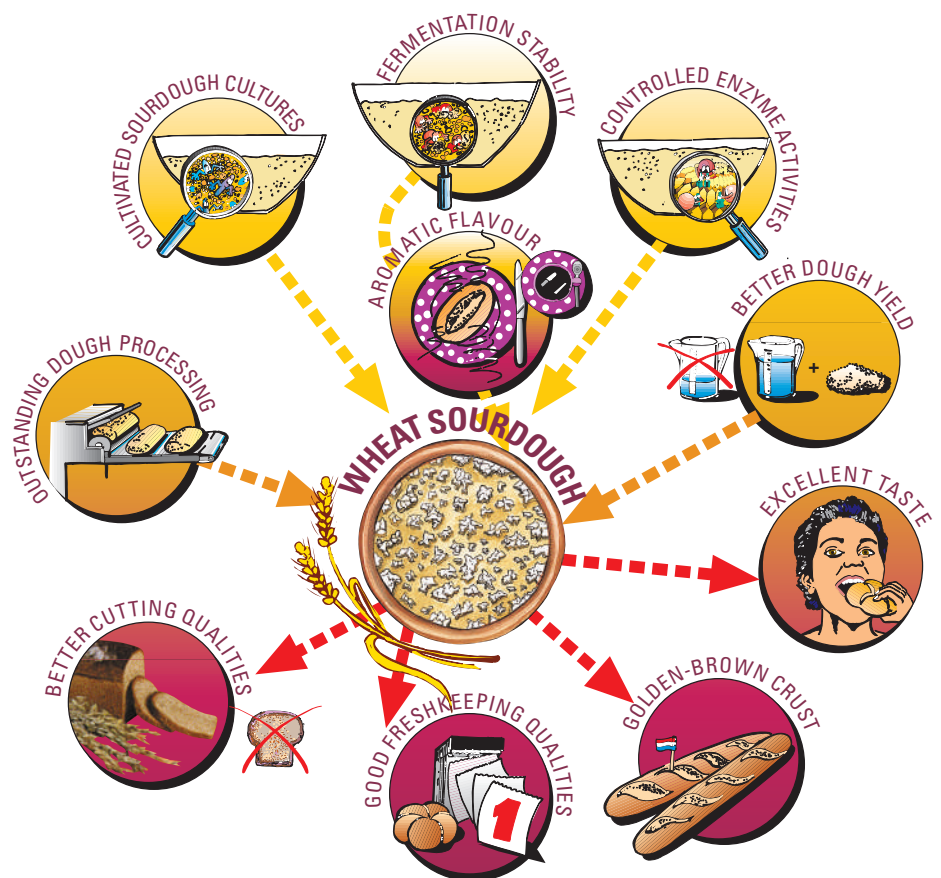




For decades, IREKS has accumulated expertise in all aspects of sourdough. This is evident not only in our service to bakeries, but also in our in-house sourdough production. Our product range includes sourdoughs produced following the rules of the classic three-stage method - a traditional craft.

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. 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.



IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com

Our representatives in Asia:

Mr. Josef Greiner
Mobile: +66 819052166
Josef.Greiner@ireks.com

Mr. Leo de Leijer
Mobile: +66 818814162
Leo.DeLeijer@ireks.com

Mr. Gerhard Stichelberger
Mobile: +65 96643952
Gerhard.Stichelberger@ireks.com

Mr. Ingo Wenseritt
Mobile: +66 819450418
Ingo.Wenseritt@ireks.com