



The brand behind your brand



SUGRANO®

A range of naturally fermented, gently dried sourdoughs

A product information from Dr. Suwelack's sour dough centre of expertise in Billerbeck/Germany

SUGRANO® – a naturally fermented ingredient with a centuries-old history

Naturally acidified dough - in general parlance a sourdough - has a long tradition that dates back more than 5000 years, to an era, when also first beers were "brewed" by the ancient Egyptians.

Obviously, it is difficult today to distinguish, whether ale or sour dough has been developed first.

Nevertheless, the origin of these two foodstuffs is closely connected.

Since almost 300 years sourdoughs are used mainly to enhance and leaven the bread flavour and less for the purpose of bread-looseness.

In addition to a distinctive aroma and an improved shelf life, technological and nutritional benefits are also connected with the use of sourdough.

The definition of SUGRANO®

Sourdough contains a complex ecosystem of lactic acid bacteria and yeasts. Lactic acid bacteria are ubiquitous and therefore can be found in water and air or in cereal flour. Some metabolites of the bacteria involved in sourdough fermentation can improve not only the aroma or shelf life, but also the digestibility of baked goods.

SUGRANO® sourdoughs are produced by accurately defined fermentation of flour by in-house lactic acid strains and subsequent drying. During the fermentation, an acetic environment is created which inhibits the growth of undesired microorganisms. This process is called ripening and allows for the production of a safe and stable product.

SUGRANO® – state of the art and convenient

The range of Dr. Suwelack's naturally fermented doughs comprises a number of different flavour profiles based on different special cereal flours and selected lactic acid bacteria.

The high-end technical infrastructure at Dr. Suwelack guarantees a production process that ensures constant quality at highest levels for all our dried sourdoughs. SUGRANO® sourdough is dried by state

Interested in our BAKERY-product line?
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of the art drum dryers, a technology that facilitates the creation of additional unique roasted aromas to round off the bouquet of sourdough flavours.

The genuine benefit of SUGRANO®

SUGRANO® stands for naturalness, convenience and freshness as well as for taste and flavour.

Consequently the entire bread quality can be improved by Dr. Suwelack's dried sourdoughs.

Also with a traditional straight dough method which allows for a shorter fermentation time, the natural SUGRANO® products definitely enhance dough machinability. They provide superior freshness, excellent taste and appealing bread crumb texture.

Our strength

We would like to support you in the creation of your own and individual bread formula. Don't hesitate to contact us if you want to design your own flavour profile which will differentiate your bread quality. Together we can discuss and determine the parameters of your tailor made sour dough!

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