



BAKERY

The brand behind your brand



DR. SUWELACK

BAKERY



In the shape of SUGRANO® natural sourdoughs and ready-to-use Florentina powder, Dr. Suwelack BAKERY offers you excellent natural and safe ingredients to efficiently produce bread and crunchy biscuits and pastries.

In close collaboration with the application specialists in our excellently equipped test bakery, our Research & Development team ensures highest quality, provides innovative products and perpetually proposes new application ideas to our customers.

In addition, our customers benefit from our special services such as workshops, custom packaging solutions and the development of customer-specific recipes.



SUGRANO®

The base of naturally good bread

Impressive product variety – of course with SUGRANO®

The SUGRANO® assortment encompasses more than 30 types of naturally fermented and gently dried sourdough powders.

Using SUGRANO®, you can produce a broad product variety ranging from the beloved classics to current trendy pastries and organic breads.

Each SUGRANO® product is made 100% naturally and only consists of flour, water and sourdough cultures.

But how can one achieve such a large variety in flavour profiles, acidity levels and different colours with three basic ingredients?

The secret of the great taste

The variety of flavours and bread textures is especially ensured by the proprietary cultures as well as a fermentation process that is individually adapted to each sourdough.

SUGRANO® sourdough powder is based on a traditional German three-stage process of sourdough production, that was further developed by Dr. Suwelack.

Additional flavour and colour profiles are created through different drying intensities.

The results of this fermentation process are the excellent sourdough powders, that provide the optimal base for naturally great bread specialities.

SUGRANO® – applications

- + Pre-mix
- + Application in craft and industrial bakeries
- + Bread improvers
- + Milling industry
- + Home baking





SUGRANO® – Your advantages

- + Purely natural
- + Clean label
- + Distinctive sourdough aroma
- + Wide, innovative range from classic to organic
- + Long shelf-life
- + Economically efficient
- + Optimal ability to plan production processes
- + Quick, easy processing

SUGRANO®

Definitely a good decision

Excellent product quality regarding taste and processing properties as well as high food safety take the highest priority for us.

Our laboratory constantly performs tests on all BAKERY products. In addition, our products have to pass sensory tests of our Dr. Suwelack test panel regarding colour, crust and crumb elasticity as well as taste. That is how we ensure that our products are always a delight.

In order to guarantee both at all times, Dr. Suwelack has implemented a sophisticated quality management system.

Independent, accredited certifying authorities confirm the premium quality of our bakery products and processes:





SUGRANO®

The versatile offer

SUGRANO® Classic

- + Base: rye, wheat, spelt
- + Also as whole grain
- + Colour: white to brown
- + Mild acidity levels (TTA) between 20 and 80
- + Traditional sourdough flavour profile

SUGRANO® concentrates

- + Base: rye, wheat, spelt, durum
- + Colour: light to dark brown
- + Acidity levels (TTA) between 100 and 200
- + Pronounced sourdough flavour

SUGRANO® organic

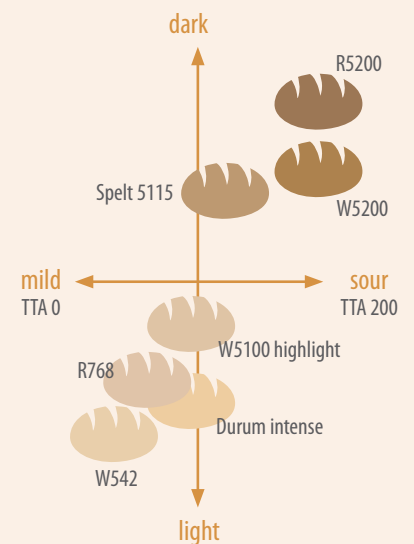


- + organically cultivated and controlled as per EU Regulation 834/2007
- + Base: rye, wheat, spelt
- + Also as whole grain
- + Colour: light to dark brown
- + Acidity levels (TTA) between 40 and 120

SUGRANO® specialties

- + Base: rye, wheat, barley, oat, durum, blends
- + Colour: mildly to dark roasted
- + Acidity levels (TTA) between 40 and 120
- + Selected raw materials and special process steps
- + From mild fruit flavour variations to roasted, malty sourdoughs

SUGRANO® – selected sourdoughs



SUGRANO® liquid sourdough

In addition to the sourdough powder, we also offer you liquid sourdough. We will gladly advise you personally on this.



Florentina – applications

- + Application in craft and industrial bakeries
- + Florentiner biscuits
- + 'Bienenstich' pastries
- + Cereal bars

Florentina – your advantages

- + Ready-to-use-powder, simple processing
- + Excellent covering behaviour in baking
- + Yields a wonderful shine and pleasant caramel taste
- + Crunchy texture
- + Can be diversely used in numerous recipes

Florentina

Crunchy biscuits simply made

In the traditional craft bakery Florentiner mass is arduously produced in a copper pot. This procedure can be significantly simplified: with Florentina, the ready-to-use powder for the quick and efficient production of delicious crunchy applications such as Florentiner biscuits, cereal bars, crunchy toppings for 'Bienenstich' cakes, croissants, Danish pastries and flaky pastries.

Simply mix almonds, nuts, seeds or popular cereal bar cereals with the Florentina powder, bake ... and your crunchy biscuits and pastries are ready!

Sugar and vegetable oils are the base ingredients while cream, honey and flavours are used as refinement if needed. Sunflower lecithin or soy lecithin are used as emulsifiers. All fats used are of course low trans.





Our bonus for you

Custom services for BAKERY customers

Customer workshops

Our application specialists are constantly experimenting and thereby developing lots of interesting product ideas with SUGRANO® and Florentina. We will gladly share this knowledge with you in our workshops - in our professionally equipped test bakery in Billerbeck or even on site at your company.

Customer-specific recipes

You have a really special product in mind, that is exclusively offered by your company? We will gladly provide you with our know-how to develop individual recipes and compositions. Upon request, we will also use regional ingredients in doing so.

Customised packaging solutions

Our tailor-made service does not end at the product. We also offer custom packaging solutions and tailored layouts that respond to your individual needs.



SUGRANO® packaging

Big bag

on a euro-pallet
500 kg | 600 kg | 700 kg



Paper bags

with PE lining
10 kg | 20 kg | 25 kg
on a euro-pallet 600 kg | 750 kg



Florentina packaging

Bag Aluminium | White | Clear
500 g

In boxes of 10 | 20 pieces
On a euro-pallet 400 kg | 480 kg



PE bag in a carton

10 kg
on a euro-pallet 450 kg



Paper bag

10 kg | 20 kg
on a euro-pallet 600 kg | 480 kg



BAKERY

INTERESTED IN OUR BAKERY PRODUCT LINE?

Status 01/2026

Please contact our BAKERY specialists:

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