

**The best,
100% natural
sourdough bread**
thanks to a unique,
traditional process



EST. 2012

PANDRIKS

BEST IN BAKE OFF

EST. 2016

BIO BREADNESS

A PANDRIKS COMPANY

“Bread used to be much tastier”

Pandriks rethought today's standards in bread making and developed a unique process where the dough, consisting of 100% natural raw materials, is left to rise for an average of 24 hours, after which it is baked on natural stone. In this way, the production process of the past is used, but with contemporary techniques.

This results in a unique concept for pure and honest bread of the highest quality, with 100% natural ingredients, without any artificial additives and baked on a stone oven floor.

Prepared with time and craftsmanship, and you can taste it!



2012

Where it all began...

Making the very best bake off bread available on the market. This is the philosophy of Pandriks bakery, founded in 2012.

Back in the days, the bread-making process lasted 24 hours, but nowadays it only takes three hours to produce bread. Fermentation is still used, but it is usually shortened by additives, such as ascorbic acid and cysteine.

With our philosophy in mind we believe that traditional bread of the past is much better than that of today. Based on these thoughts, Pandriks Bake Off in Meppel - the Netherlands, has been established.

The way we prepare our sourdough bread is unique and innovative, but still authentic. We're proud of that and happy to share! Inspired by traditional recipes with an artisanal quality. At Pandriks we add two very special ingredients to our 100% natural sourdough bread: time and rest! Pure and honest bread prepared with time and love from our bakers!

The Pandriks Group

Since 2016, the Pandriks Holding has been proud owner of the German Organic Bakery Bio Breadness. In Fulda, we produce the best organic bread using the same unique process. In 2017, in Drachten, the production of MAP bread products starts and our first brand was born: SlooOW: 100% natural, organic bread to bake at home. Since 2020 we also have our own identity in the UK, named Pandriks UK Ltd.

The best in bake off

In our 100% natural & organic bakeries, we produce the best sourdough bread with our unique, innovative and efficient production process.

Our mission? We want our customers and consumers to enjoy the best bake off sourdough bread, produced according to the old principles with the most modern technology in the most sustainable way.

The unique process of 30 hours on average results in the best taste, a light structure and better digestibility. We believe in a world where food without artificial additives and process accelerators becomes accessible to everyone. People no longer eat hastily processed products, but choose fresh, pure products with an honest preparation.



All the advantages at a glance

- Unique production process of 30 hours
- 100% natural ingredients, without e-numbers
- Prepared with sourdough
- Stonebaked
- Specky crumb structure and great depth of flavour
- At least 8 hours crispy
- Attractive price/quality ratio
- From freezer to shelf within 15 minutes
- More sales, less loss

Our unique process



Prepared with 100% natural sourdough

The preparation of tasty, fresh, artisanal sourdough bread requires 3 ingredients: flour, water and salt. We add 2 very important ones: time and rest.



Traditionally baked in a stone oven

After 24 hours of rest, the products go into the nearly 50-meter stone oven to get their specific character. Stonebaked to lock the moisture and for a characteristic thin crispy crust.



100% natural ingredients

From sourdough to main dough with just the addition of 100% natural (organic) ingredients. We do not use any artificial additives.



Give nature time to do its job

As we like to say: Time is flavour. Good quality food takes time. Our unique process takes no less than 30 hours from beginning to end.



Quality and transparency

We guarantee you the highest quality product. We achieve this through a transparent supply chain – from the field through the mill to the end customer. Together with our long-standing business relationships with our organic farmers, producer groups and organic associations, we ensure the EU organic quality of our baked goods. The fact that our team is doing a very good job is shown by our awards such as the EU organic certification, the IFS certificate and DLG Gold awards.

At Bio Breadness in Fulda we not only produce our high-quality bake off products in EU organic quality, but we also have products in Demeter quality: the quality mark for biodynamic agriculture and food.

Our delicious bake off products



Bloomers

Various types of Bloomers, prepared with sourdough, all have an unique and artisan look. Available from 500 grams up to 1200 grams with all different recipes, our assortment of Bloomers meets all wishes.



Baguettes

Our delicious stonebaked baguettes are an important part of the range. Once you've tried them, you'll be addicted. Available in white and multigrain variants, but also with surprising fillings such as peperoni, olives, onions and walnuts.

Rolls

From 60 grams up to 150 grams our assortment of high-quality rolls is all 100% natural and a part of the range also 100% organic. Stonebaked to get that nice and crispy crust and soft crumb inside.



Specialities

Special moments go together with special bread. In our bake off assortment we have added a few specialities, each unique in it's on way. Our Product developers will continue to search for inspiration for new and tasty recipes to add on even more specialities.



Organic

In our German organic bakery Bio Breadness we produce the best organic bread products, which are of course also prepared with 100% natural ingredients, without artificial additives and stonebaked. In our product range you will find various types of organic Bloomers, Baguettes and Rolls.

In 2017 our first brand was born, SlooOW: 100% natural, organic bread to bake at home. Our SlooOW products are available in different varieties of baguettes and rolls.

More info? Visit www.slooOW.info



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