



**The best, 100%
natural & organic
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”

Rethinking today's standards in bread making, we developed a unique process where the dough - made with 100% natural ingredients - is left to rise for an average of 24 hours, after which it is baked on natural stone. This unique approach draws inspiration from past baking traditions and combines it with the latest state-of-the-art technology.

This results in a unique concept offering pure and honest bread of the highest quality, with an artisanal appearance and free of artificial additives.



2012

Where it all began...

Traditional bread making used to take 12 hours or more, but today it can take as little as 3 hours to produce a loaf of bread. Fermentation is still used but the process is often shortened to reduce cost using additives such as ascorbic acid or cysteine. At Pandriks, we believe that traditional bread of the past tastes best. Based on this simple idea, Pandriks Bake Off was born in Meppel – the Netherlands.

The Pandriks Group

Since 2016, the Pandriks Group has been the proud owner of the German organic bakery Bio Breadness. In Fulda, we produce the best organic bread using the same unique process.

In 2017, the production of MAP (Modified Atmosphere Packaging) bread started and our first brand SlooOW was born: 100% natural, organic bread to bake at home.

In 2020, we established a subsidiary in the UK named Pandriks UK Ltd. The unique process of Pandriks has been recognized by customers all over the world and Pandriks is one of the fastest growing bakeries in Europe. Despite the large capacity from the bakeries in Meppel and Fulda, in 2020 we started a significant expansion of the bakery in Meppel. From 2021, a second ultra-modern line and a fully automated warehouse have been in operation.

This year, we will start expanding our bakery in Fulda, where a second state-of-the art line and our own warehouse will be built.

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 traditional methods 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.



The benefit of Pandriks' products

- Unique 30-hour traditional process
- 100% natural ingredients, free of artificial additives
- Prepared with sourdough
- Baked in a natural stone oven
- Part-baked frozen or MAP
- Conventional or organic
- Attractive price/quality ratio

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, we bake our products in a natural stone oven to lock the moisture in 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

Over the years Pandriks & Bio Breadness have won several prizes with our bake off and SlooOW products.

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

Also in Germany we have partnerships with Demeter, Naturland & Bioland.



Wir sind Partner



PARTNER

Our delicious bake off products



Bloomers

We offer a large selection of Bloomers up to 1200g in size in a wide variety of recipes.



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

Our assortment of high-quality rolls up to 150g in size includes a variety of shapes and both conventional as well as organic recipes.



Specialities

To complement the range, we offer a selection of specialities made to unique recipes for that special moment.



Organic

In our bakeries we produce the best organic bread products, which are of course 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 infoOO?
Visit www.slooOW.info



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