



Product Catalogue

EST. 2012

PANDRIKS

BEST IN BAKE OFF

EST. 2016

BIO BREADNESS

A PANDRIKS COMPANY

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.

Our bakers and product developers work closely with customers, suppliers and are up to date with the latest trends to surprise customers with great products! Innovation is at the heart of Pandriks' ambition to grow sustainably. This results in a distinctive proposition in bake off products using only the best 100% natural ingredients. In this brochure we'll give you an overview of our bake off assortment Bloomers, Baguettes, Rolls and Specialities – both conventional and organic.



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A wide range of high quality and stonebaked Bloomers. Available in several variants and sizes.

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Delicious baguettes with a nice open structure and unique taste. Also available with special & surprising fillings.

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100% natural and organic rolls in different sizes and shapes. All with an unique taste.

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Both an important part of our assortment and proven to be better for our planet.

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Our brand SlooOW: 100% natural and organic bread to bake at home



Pure and honest bread of the highest quality, with 100% natural ingredients, without artificial additives and stonebaked

Bloomers

Discover our range of Bloomers, prepared with sourdough, and with a unique taste and artisan look. With sizes available from 400 up to 1200 grams, our range is created to suit every preference. Our 100% natural Bloomers have quickly become the favourites among our customers.

Specifications

- ❖ Ranging from 400 to 1200 grams
- ❖ White, brown, wholegrain, spelt, multigrain and multigrain cereals
- ❖ Decorated all round
- ❖ Various cuts possible
- ❖ Open, airy structure
- ❖ Thin, crispy crust



Multigrain Bloomer
500g



Wholegrain Bloomer
500g



White Bloomer
500g



Sourdough White Bloomer
400g



Seeded Bloomer
400g

Baguettes

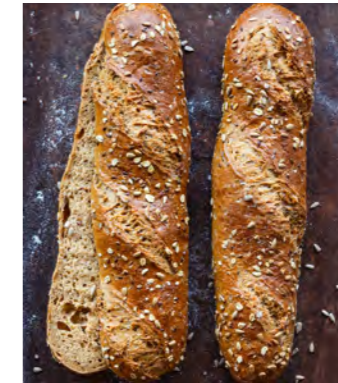
Explore our collection of artisan baguettes, crafted with care and baked on a stone oven floor for a thin, crispy crust. Our range features a variety of types and sizes, from small to large. Our baguettes come with the option of elegant decoration.

Specifications

- ✦ Ranging from 250 to 440 grams
- ✦ White, brown, wholegrain, multigrain and specials
- ✦ Decorated all round with seeds and pits and/or flour
- ✦ Open, airy structure
- ✦ Thin, crispy crust



**Stone Oven
Baguette White**
300g / 400g



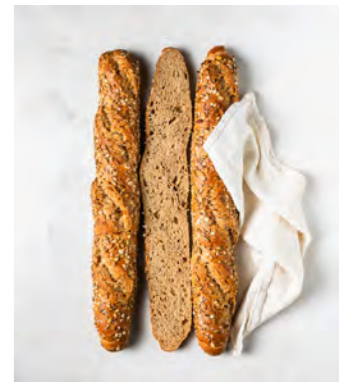
**Stone Oven
Baguette Seeded**
300g / 400g



Olive Baguette
300g



Rustic Baguette White
400g



Rustic Baguette Seeded
400g

**As we like to say:
Time is flavour!**
**Good quality food
takes time.**

The unique process of Pandriks & Bio Breadness

Pandriks rethought today's standards in bread making and 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, made with 100% natural ingredients, without artificial additives and baked in a stone oven to lock in the moisture and for a thin crispy crust.

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.



Rolls

Introducing a selection of our excellent, high quality assortment of Rolls, which are all stonebaked and prepared with only 100% natural ingredients. Available in multiple sizes, flavours and styles, we have Rolls perfect for every occasion.

Specifications

- 🌿 Ranging from 60 to 150 grams
- 🌿 White, brown, wholegrain, multigrain and multiseed
- 🌿 Filled varieties (e.g. walnuts, sultanas, cranberries)
- 🌿 Various shapes and cuts possible
- 🌿 Open, airy structure
- 🌿 Thin, crispy crust



Multigrain Roll
100g



Wholegrain Roll
95g



Pumpkin Seed Roll
90g



Kaiser Roll White
65g



Walnut Roll
85g

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



Organic Rustic Roll
90g



Organic Wholegrain Roll
90g



Organic Rustic White Bloomer
500g



Organic Vitality Roll
90g



Organic Spelt Roll
90g



Organic Stone Oven Baguette White / Seeded
250g



Organic

Organic bread is both an important part of our assortment and proven to be better for our planet. We want to make our organic bake off bread available for everybody, every day.

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.

Production with respect to our planet

- Organic farming is proven to be better for our planet.
- Both our bakeries are certified according to EU-Bio. Our organic bakery in Fulda is also certified according to Bioland, Demeter and Naturland.
- In Fulda, Bio Breadness has an energy management system certified according to DIN EN ISO 50001 in order to improve our energy-related performance.



SlooOW

As our name suggests, we at SlooOW do not like fast. We like bread that tastes like real bread. We give our bread more than 24 hours to rise. This long traditional long fermentation process gives our bread a light open texture and a distinct full flavour. More than a day to become the best, tastiest organic bread. And next to that, we bake our organic bread on natural stone. The result is a thin and golden crispy crust. **Sooo delicious!**

We at SlooOW believe that Mother Nature knows best. That's why we only ever use 100% natural and organic certified ingredients. All our products are produced organically and fairly. And we work with specially selected suppliers – only the very best grains will do!

We take up to 30 hours to craft our breads. Real quality time! And you can taste it.



Curious about our whole story?
Visit www.slooOW.info



The best in bake off



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PANDRIKS

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Pandriks Bake Off BV
Mandeveld 8
7942 KE Meppel
T +31 522 24 60 60
E sales@pandriks.com
pandriks.com

EST. 2016

BIO BREADNESS

A PANDRIKS COMPANY

Bio Breadness GmbH
Daimler-Benz-Straße 32
36039 Fulda
T +49 661 251399 0
E info@bio-breadness.com
bio-breadness.com



NL-BIO-01
EU/non-EU Agriculture



DE-ÖKO-039
EU/non-EU Agriculture