

BOOGIE®

BAKERY

REAL ARTISAN SOURDOUGH BREAD



ALL OUR PRODUCTS ARE MADE WITHOUT ADDITIVES
AND WITH NATURAL YEAST. THAT'S WHY OUR BREAD
IS HEALTHIER, TASTIER, AND STAYS FRESH LONGER.

- **first scalable 100% sourdough bakery** on the market
- enabled by our **patent pending precision fermentation technology**
- **just flour, water & salt**, with no additives or preservatives

WHY IS IT BETTER?

TASTIER

LOWER BLOOD
SUGAR SPIKE

MORE VITAMINS
& MINERALS

NO BLOATING



ARTISAN
BAKERY
& BAR **BOOGIE** LAB

WHY IS IT BETTER FOR BUSINESS & NATURE?

BOOGIE BREAD COMPARED TO FRESHLY BAKED BREAD:

- bake on demand or thaw and serve 100% sourdough bread = **NO waste and always fresh**
- we produce at scale = **affordable** compared to your local artisanal bakery
- no need to plan your needs
- available internationally
- longer shelf life and tastier than both industrial and other artisanal bakeries

BOOGIE BREAD COMPARED TO FROZEN BREAD:

- 100% sourdough bread = **only real frozen artisan bread on the market**
- all health benefits of fresh artisanal sourdough
- bake on demand or thaw and serve
- **no waste**

BAKE OFF

COUNTRY SOURDOUGH BREAD

WEIGHT: 500 g

DIMENSIONS: 20 x 14 cm

CASE: 6 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 10 cm

CASES ON PALLET: 72

PCS ON PALLET: 432

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 5-7 minutes with 40% steam



FARMHOUSE RYE SOURDOUGH BREAD

WEIGHT: 600 g

DIMENSIONS: 20 x 14 cm

CASE: 6 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 10 cm

CASES ON PALLET: 72

PCS ON PALLET: 432

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 5-7 minutes with 40% steam



FARMHOUSE WHOLEGRAIN SOURDOUGH BREAD

WEIGHT: 600 g

DIMENSIONS: 20 x 14 cm

CASE: 6 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 10 cm

CASES ON PALLET: 72

PCS ON PALLET: 432

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 5-7 minutes with 40% steam



HANDMADE SOURDOUGH BAGUETTE

WEIGHT: 300 g

DIMENSIONS: 40 x 8 cm

CASE: 10 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 8 cm

CASES ON PALLET: 88

PCS ON PALLET: 880

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 5-7 minutes with 40% steam



BAKE OFF

SOURDOUGH FOCACCIA W/ OLIVE OIL

WEIGHT: 500 g

DIMENSIONS: 29 x 19.5 cm

CASE: 4 pcs

CASE DIMENSION: 60 cm x 40 cm x 8 cm

CASES ON PALLET: 88

PCS ON PALLET: 352

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 5–7 minutes with 40% steam



SOURDOUGH MEDITERRANEAN FOCACCIA

WEIGHT: 500 g

DIMENSIONS: 29 x 19.5 cm

CASE: 4 pcs

CASE DIMENSION: 60 cm x 40 cm x 8 cm

CASES ON PALLET: 88

PCS ON PALLET: 352

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 5–7 minutes with 40% steam



COUNTRY SOURDOUGH MINI

WEIGHT: 200 g

DIMENSIONS: 12 cm ø

CASE: 12 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 8 cm

CASES ON PALLET: 88

PCS ON PALLET: 1056

STORAGE: -18°C

BAKING: bake thawed product at 240°C for 3-5 minutes with 40% steam



SLACK OFF

COUNTRY SOURDOUGH BREAD

WEIGHT: 500 g
DIMENSIONS: 20 x 14 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



FARMHOUSE RYE SOURDOUGH BREAD

WEIGHT: 600 g
DIMENSIONS: 20 x 14 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



FARMHOUSE WHOLEGRAIN SOURDOUGH BREAD

WEIGHT: 600 g
DIMENSIONS: 20 x 14 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



CORN SOURDOUGH BREAD

WEIGHT: 500 g
DIMENSIONS: 12 cm ø
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



SLACK OFF

SOURDOUGH FOCACCIA W/ OLIVE OIL

WEIGHT: 500 g

DIMENSIONS: 29 x 19.5 cm

CASE: 4 pcs

CASE DIMENSION: 60 cm x 40 cm x 8 cm

CASES ON PALLET: 88

PCS ON PALLET: 352

STORAGE: -18°C



SLACK OFF SLICED

COUNTRY SOURDOUGH BREAD SLICED

WEIGHT: 450 g
DIMENSIONS: 18 x 15 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



FARMHOUSE RYE SOURDOUGH BREAD SLICED

WEIGHT: 450 g
DIMENSIONS: 18 x 15 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



FARMHOUSE WHOLEGRAIN SOURDOUGH BREAD SLICED

WEIGHT: 450 g
DIMENSIONS: 18 x 15 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



CORN SOURDOUGH BREAD SLICED

WEIGHT: 450 g
DIMENSIONS: 18 x 15 cm
CASE: 6 pcs
CASE DIMENSIONS: 60 cm x 40 cm x 10 cm
CASES ON PALLET: 72
PCS ON PALLET: 432
STORAGE: -18°C



THANKS FOR CHECKING OUT OUR PRODUCTS! NOW
YOU'VE SEEN EVERYTHING THAT IS READILY AVAILABLE,
ALONG WITH IDEAL STORAGE CONDITIONS AND
PREPARATION METHODS.

IF YOU WANT TO TRY ANYTHING FROM OUR LIST DON'T
HESITATE TO CONTACT US AT:
hello@boogiebakery.com
OR +385 91 618 1461