

BOOGIE[®]
BAKERY

REAL ARTISAN SOURDOUGH BREAD — ANYWHERE, IN JUST A FEW MINUTES



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**
- **just flour, water & salt**
- **enabled by our patent pending precision fermentation technology**

WHY IS IT BETTER FOR YOU?

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
- nation wide distribution
- 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
- fresh for up to 7 days after thawing
- **no waste**

**HOW TO
BAKE**



PRODUCT LIST

FOCACCIA SELECTION

SOURDOUGH FOCACCIA W/ OLIVE OIL

WEIGHT: 700 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: 700 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



WHOLEGRAIN SEEDED SOURDOUGH FOCACCIA

WEIGHT: 700 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 FOCACCIA W/ KALAMATA OLIVES

WEIGHT: 700 g

DIMENSIONS: 29 x 19.5 cm

CASE: 4 pcs

CASE DIMENSIONS: 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



PRODUCT LIST

FOCACCINA SELECTION

SOURDOUGH SANDWICH FOCACCINA W/ OLIVE OIL

WEIGHT: 350 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 3 minutes with 40% steam



PRODUCT LIST

BREAD SELECTION

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



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
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



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



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



PRODUCT LIST

BREAD SELECTION

MULTIGRAIN 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



COUNTRY SOURDOUGH SLICED

WEIGHT: 1000 g

DIMENSIONS: 35 x 15 cm

CASE: 3 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 10 cm

CASES ON PALLET: 72

PCS ON PALLET: 216

STORAGE: -18°C

BAKING: ready to serve after thawing



FARMHOUSE RYE SOURDOUGH SLICED

WEIGHT: 1000 g

DIMENSIONS: 35 x 15 cm

CASE: 3 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 10 cm

CASES ON PALLET: 72

PCS ON PALLET: 216

STORAGE: -18°C

BAKING: ready to serve after thawing



FARMHOUSE WHOLEGRAIN SOURDOUGH SLICED

WEIGHT: 1000 g

DIMENSIONS: 35 x 15 cm

CASE: 3 pcs

CASE DIMENSIONS: 60 cm x 40 cm x 10 cm

CASES ON PALLET: 72

PCS ON PALLET: 216

STORAGE: -18°C

BAKING: ready to serve after thawing



PRODUCT LIST

ROLLS SELECTION

PULL-APART TRIO ROLLS

WEIGHT: 40 g each

DIMENSIONS: 5.8 x 5.8 cm

CASE: 96 pcs

CASE DIMENSIONS: 40 cm x 30 cm x 20 cm

CASES ON PALLET: 64

PCS ON PALLET: 6144

STORAGE: -18°C

BAKING: bake thawed product at 180°C for 3 – 5 min with 40% steam



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