BREAD ASSORTMENT

MÄRKISCHES LANDBROT

BREADS	INGREDIENTS (Excerpt from complete ingredient list) The following grain proportions refer to 100 percent of all grain milling products.	WEIGHT
SOURDOUGH	**BREADS WITH SOURDOUGH — *distinctively tangy***	
BAUERNBROT	68% RYE flour 1150**, 30% WHEAT flour 1050**, 2% wholemeal RYE groats**, RÖSTBROT**, YEAST	1,000 g loaf
BRODOWINER	51% Lichtkorn RYE wholemeal flour**, 47% mountain RYE** wholemeal flour, 2% wholemeal RYE groats**, malted BARLEY flour**	750 g loaf
DAS GROSSE HELLE	64% WHEAT flour 550**, 22% WHEAT flour 1050**, 14% wholemeal RYE groats**, RÖSTBROT**, YEAST	2,500 g loaf
DAS HAFER ●	78% OAT flakes**, 20% OAT groats**, 2% wholemeal RYE groats**, rice syrup*, psyllium husk powder*, YEAST	500 g tin loaf
DAS HELLE	64% WHEAT flour 550**, 22% WHEAT flour 1050**, 14% wholemeal RYE groats**, RÖSTBROT**, YEAST	1,200 g loaf
DINKEL-KRACHER	99% SPELT flour 630**, 1% WHEAT milling products*, potato flakes*	600 g loaf
MAILÄNDER	58% WHEAT flour 1050**, 37% WHEAT flour 550**, 5% SEMOLINA**, potato flakes*	600 g loaf
MÄRKISCHE KRUSTE	50% WHEAT flour 1050**, 33% RYE flour 1150**, 17% RYE**, RÖSTBROT**	1,000 g loaf
MÖHRE-WALNUSS	60% wholemeal WHEAT groats**, 33% wholemeal RYE groats**, 5% millet**, 2% RYE flakes**, carrots**, WALNUTS*, carrot flakes*, linseeds**, poppy seeds*, SESAME seeds**, sunflower seeds**	750 g tin loaf
PADERBORNER	45% wholemeal RYE groats**, 35% RYE flour 1150**, 20 % SPELT ruch flour 1100**	1,000 g tin loaf
ROGGENBROT	100% wholemeal RYE groats**	1,000 g tin loaf
SAATENBROT ▲	50% RYE**, 25% wholemeal RYE groats**, 15% wholemeal EMMER**, 10% BARLEY flakes**, linseeds*, SESAME seeds*, pumpkin seeds*, sunflower seeds*	750g tin loaf
SAUERTEIG BAGUETTE	64% WHEAT flour 550**, 22% WHEAT flour 1050**, 14% wholemeal RYE groats**, RÖSTBROT**, malted BARLEY flour**, YEAST	400 g loaf
SAUERTEIG BAGUETTE VITAL	64% WHEAT flour 550**, 22% WHEAT flour 1050**, 14% wholemeal RYE groats**, RÖSTBROT**, pumpkin seeds*, sunflower seeds*, linseeds*, SESAME seeds*, OAT flakes**, malted BARLEY flour**, YEAST	400 g loaf
SCHWARZBROT ▲	91% RYE**, 5% wholemeal RYE groats**, 4% RYE flakes**, cocoa powder*, sugar beet syrup**	750 g tin loaf
SESAMBROT ▲	50% wholemeal WHEAT groats**, 40% wholemeal RYE groats**, 10% RYE**, RÖSTBROT**, SESAME seeds*	1,000 g tin loaf
SONNENBLUMENBROT ▲	55% wholemeal RYE groats**, 40% wholemeal WHEAT groats**, 5% RYE**, RÖSTBROT**, sunflower seeds*	1,000 g tin loaf
UCKERMARKER	76% RYE flour 1150**, 20% SPELT flour 630**, 4% wholemeal RYE groats**, malted BARLEY flour**, caraway*	750 g loaf
VOLLKORN KRUSTE	80% wholemeal RYE groats**, 20% wholemeal WHEAT groats**, RÖSTBROT**, psyllium husk powder*	750 g loaf
WALDVIERTLER	68% RYE flour 1150**, 30% WHEAT flour 1050**, 2% wholemeal RYE groats**, RÖSTBROT**, mixed spices* (fennel*, caraway*, coriander*), YEAST	2,000 g loaf
BACKFERMENT	**BREADS WITH BACKFERMENT (natural fermentation starter) — *mild, aromatic, no yeast added***	
DINKELBROT 100%	100% wholemeal SPELT groats**	500 g tin loaf
DINKEL-ESSENER ●	100% SPELT sprouts**, sunchoke sirup*, ALMOND slivers*, cinnamon*	600 g tin loaf
DINKEL-MÖHRE	86% wholemeal SPELT groats**, 10% SPELT sprouts**, 2% SPELT flakes**, 2% OAT flakes**, carrots**, carrot flakes*, sea buck-thorn puree*, sunflower seeds*, SESAME seeds*, linseeds**, poppy seeds*	500 g tin loaf
DINKEL-SPRÖSSLING	46% SPELT sprouts**, 25% SPELT flour 630**, 19% RYE flour 1150**, 8% RYE**, 2% SPELT flakes**, linseeds*, sunflower seeds*	500 g tin loaf
SECHSKORN ▲	41% wholemeal WHEAT groats**, 24% wholemeal SPELT groats**, 9% wholemeal BARLEY groats**, 7% OAT groats**, 5% RYE**, 5% millet**, 4% wholemeal OAT groats**, linseeds**, pumpkin seeds*, SESAME seeds**, poppy seeds*, sunflower seeds**	1,000 g tin loaf
VIERSCHROT	35% wholemeal RYE groats**, 35% wholemeal WHEAT groats**, 15% wholemeal SPELT groats**,12% wholemeal OAT groats**, 3% OAT groats**, RÖSTBROT**	1,000 g tin loaf
ORGANIC YEAST DOUGH	**BREADS WITH ORGANIC MOLASSES YEAST — *fragrant, light and fluffy***	
BERLINER WEISSBROT	80% WHEAT flour 550**, 20% WHEAT flour 1050**, BUTTER**, honey*, malted BARLEY flour**, sea buckthorn puree*, WHEAT gluten*	500 g tin loaf
BUCHWEIZENBROT	89% SPELT ruch flour 1100**, 11% SPELT flour 630**, buckwheat groats*, BACKFERMENT without honey	600 g loaf
DINKEL-EMMER mit Sesam	80% SPELT flour 630**, 20% wholemeal EMMER**, BACKFERMENT without honey, SESAME seeds*	500 g tin loaf
DINKEL-ROSINENBROT ●	88% wholemeal SPELT groats**, 10% SPELT ruch flour 1100**, 2% SPELT sprouts**, raisins*, BUTTER*, honey*, sea buckthorn puree*	500 g loaf
DINKEL-RUCH	70% SPELT ruch flour 1100**, 30% SPELT flour 630**, BACKFERMENT without honey, Ökostolz* (SPELT flour*, acerola powder*)	500 g loaf
	ROLLS & PASTRIES WITH ORGANIC MOLASSES YEAST — *full-bodied*	
CIABATTA, CIABATTA SICILIANA	87% WHEAT flour 550**, 13% SEMOLINA flour**, olive oil**, WHEAT starch* (WHEAT flour*, malted BARLEY flour*, dextrose*, acerola cherry powder*), / Siciliana additionally with dried tomatoes*, olives*, garlic granules*, herbs de provences*	200 g piece
DINKEL-FRÜCHTEBRÖTCH.	88% wholemeal SPELT groats**, 10% SPELT ruch flour 1100**, 2% SPELT sprouts**, dried fruits*, HAZELNUTS*, BUTTER**, honey*, sea buckthorn puree*, mixed spices* (mace*, aniseeds*, coriander*, cinnamon*, cardamom*)	80 g roll
DINKEL-MÖHREBRÖTCHEN	98% wholemeal SPELT groats**, 1% OAT flakes**, 1% SPELT flakes**, carrots**, carrot flakes*, sea buckthorn puree*, sunflower seeds*, linseeds**, SESAME seeds*, poppy seeds*, BUTTER**, honey*	60 g roll
DINKEL-ROSINENBRÖTCH.	88% whole-grain SPELT groats**, 10% SPELT ruch flour 1100**, 2% SPELT sprouts**, raisins*, BUTTER**, honey*, sea buckthorn puree*	55 g roll
DINKEL-PANINO	100% SPELT flour 630**, olive oil**, rice syrup*	70 g roll
DINKEL-VITAL	80% SPELT flour 630**, 20% wholemeal RYE groats**, SOURDOUGH, carrots**, olive oil**, pumpkin seeds*, sunflower seeds*, linseeds*, SESAME seeds*, OAT flakes**, cocoa powder*, rice syrup*	70 g roll
KERNIGES	50% SPELT flour 630**, 42% RYE**, 6% wholemeal SPELT groats**, 2% wholemeal SPELT groats**, SOURDOUGH, sugar beet syrup**, olive oil**, cocoa powder*, rice syrup*, pumpkin seeds*	80 g roll
ROGGEN SCHUSTER	74% SPELT flour 630**, 26% mountain RYE wholemeal flour**, SOURDOUGH, potato flakes*, olive oil**, rice syrup*	80 g roll
WEISSMEHLBAGUETTE	78% WHEAT flour 550**, 22% WHEAT flour 1050**, malted BARLEY flour**, BUTTER**, honey*	400 g loaf

All grain is certified by **Demeter**. All other ingredients are Demeter certified, by other organic farming associations, or from controlled organic farming, preferably regional produce. We bake with **rock salt** from Saxonia-Anhalt. Our breads contain between 1,0 g and 2,2 g of salt per 100 g bread. For our yeast doughs we use **organic molasses yeast** from Agrano. **RÖSTBROT**** (roasted & ground bread) improves aroma, freshness and shelf-life. The following type of breads are used for RÖSTBROT: Brodowiner and Roggenbrot. We may use **malted BARLEY flour**** in our sourdough breads and **Ökostolz*** (SPELT flour*, acerola powder*) in our SPELT breads according to the baking properties of the grains. We use **organic baking release agents** based on organic vegetable oil for our baking machines and baking tins. SPELT and EMMER are varieties of WHEAT.

** = Demeter cultivation * = controlled organic cultivation

▲ = to prolong freshness, these varieties contain cooked RYE ● = available Tuesday to Saturday ● = available only Friday and Saturday

Allergen ingredients are printed in UPPER CASE. All our breads contain GLUTEN.
MILK and MILK products, ALMONDS, HAZELNUTS, WALNUTS and SESAME seeds are processed in our company – our products may contain traces of these ingredients.

Status: November 2026

You can find up-to-date and exclusive information on our website: **www.landbrot.de**

DE-ÖKO-001
EU-/Non-EU-Agriculture

BREAD ASSORTMENT

SOURDOUGH

BAUERNBROT
1.000 g



BRODOWINER
750 g



DAS GROSSE HELLE
2.500 g



DAS HAFER
500 g



DAS HELLE
1.200 g



DINKEL-KRACHER
600 g



MAILÄNDER
600 g



MÄRKISCHE KRUSTE
1.000 g



MÖHRE-WALNUSS-BROT 750 g



PADERBORNER
1.000 g



ROGGENBROT
1.000 g



SAATENBROT
750 g



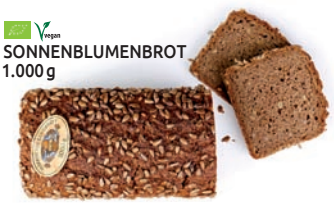
SCHWARZBROT
750 g



SESAMBROT
1.000 g



SONNENBLUMENBROT
1.000 g



UCKERMARKER
750 g



VOLLKORN KRUSTE
750 g



WALDVIERTLER
2.000 g



SAUERTEIG BAGUETTE 400 g



SAUERTEIG BAGUETTE VITAL 400 g



BACKFERMENT

DINKELBROT 100 %
500 g



DINKEL ESSENER
600 g



DINKEL-MÖHRE
500 g



DINKEL-SPRÖSSLING
500 g



SECHSKORN 1.000 g



VIERSCHROT 1.000 g



BIO-YEAST DOUGH

BERLINER WEISSBROT
500 g



BUCHWEIZENBROT
600 g



DINKEL-EMMER
mit Sesam 500 g



DINKEL-RUCH
500 g



DINKEL-ROSINENBROT
500 g



CIABATTA
200 g



CIABATTA
SICILIANA
200 g



DINKEL-FRÜCHTEBRÖTCHEN
80 g



DINKEL-MÖHREBRÖTCHEN
60 g



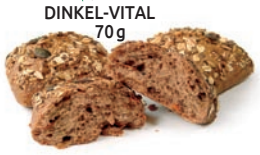
DINKEL-ROSINENBRÖTCHEN
55 g



DINKEL-PANINO
70 g



DINKEL-VITAL
70 g



KERNIGES 80 g



ROGGEN SCHUSTER
80 g



WEISSMEHLBAGUETTE
400 g

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