



BÄCKEREI

— GERMAN ARTISAN BAKERY —

Bringing 344 years and 12 generations of German baking heritage to the Western Cape

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Quality

WHO WE ARE

- **Everything** we make at Bäckerei in Somerset West **is 100% sourdough fermented** — no blends, no mixes, no artificial shortcuts
- No commercial yeast — just time, tradition, and natural fermentation
- Handmade and slow-fermented, the way real bread should be
- For business clients: par-baked options mean consistent quality with zero waste
- Always: highest quality, every time
- And yes: even the pastry is 100% sourdough!

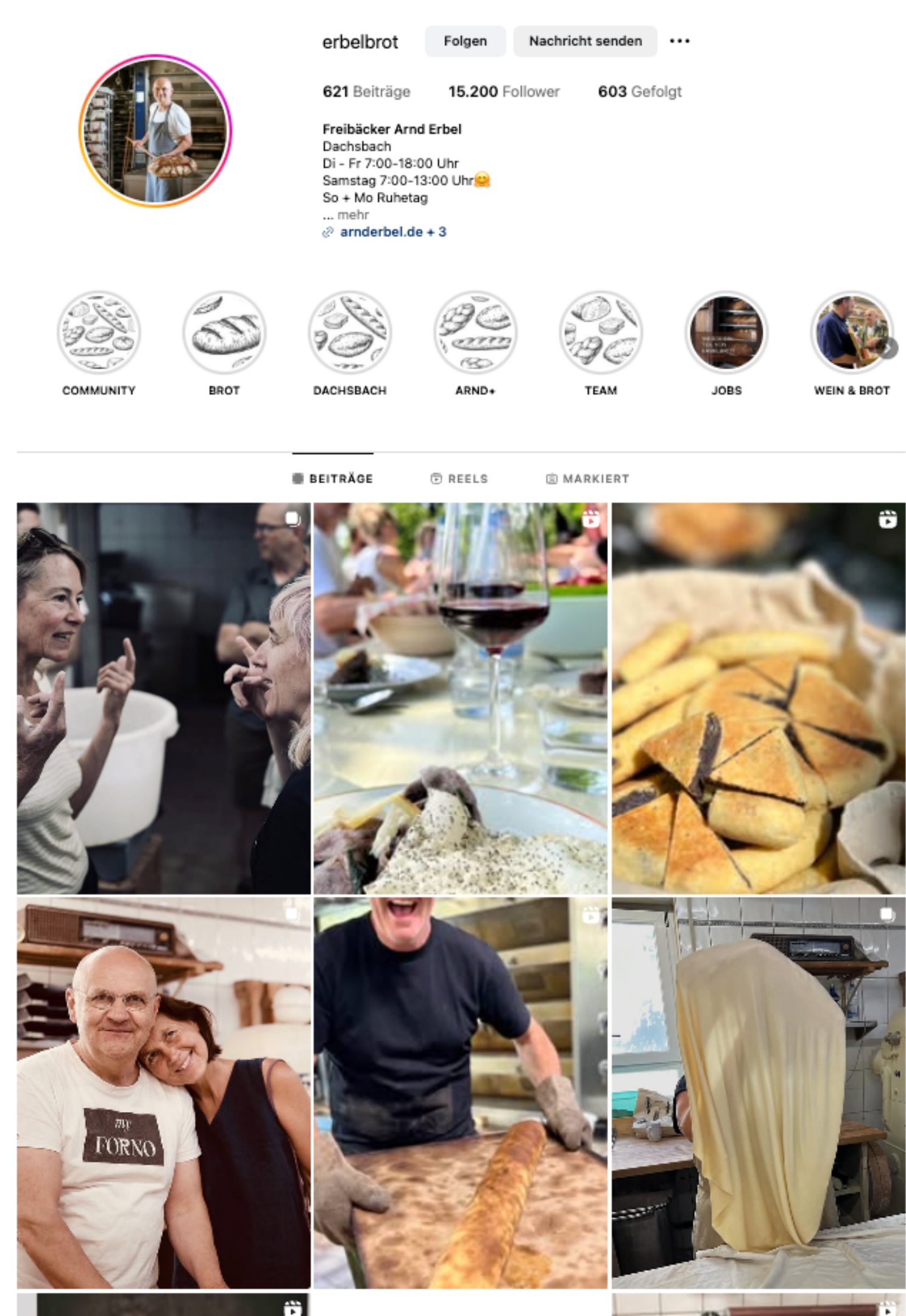


tradition

OUR ROOTS

- **344 years** of German baking tradition – since 1680
- **12 generations** of knowledge & now baked in Somerset West, South Africa
- **Our family** runs the oldest bakery in Germany in a small town named Dachsbach (close to Herzogenaurach – the Mother City of ADIDAS)

- More info:
- <https://arnderbel.de>
- <https://instagram.com/erbelbrot>
- <https://www.saveur.com/worlds-best-pretzel>
- <https://www.nationalgeographic.com/travel/article/meet-the-maker-bavarian-baker-elevates-traditional-easter-treats>





HOW WE WORK

- **Transparent** Products: What it is, what it can do, where the ingredients come from — no guesswork.
- **Clear & Reliable**: Straightforward and fair pricing, consistency, flexible service.
- No Marketing-Fluff: Just **honest** bread, real value, and partnerships built on trust.



Products

ALL 100% SOURDOUGH

From loaves to croissants — everything we make is 100% sourdough. Naturally fermented, handmade, and free from additives or shortcuts.

Our range includes artisan breads, rolls, pretzels, pastries, and seasonal specials — all crafted with time and care.

Sourdough Breads



Sourdough Pastry



Brioche Sourdough



Consulting



Benefit

WHY IT WORKS FOR YOU?

- **Zero waste**, always fresh
- Par-baked available – ideal for freezing
- **High-quality** product = high-value impression for your guests
- Adds real **substance** to your offering



Partnership IS WHAT WE BELIEVE IN

We grow through real relationships: Built on trust, shared values, and a love for good bread.

- **Burnt Studios** – Where Bäckerei is the exclusive partner for bread & pastry at their Green Point Clubhouse (see *picture on the right*)
- **The Inside Guide** – Named us one of Cape Town's Top 10 Bakeries
- **Kfm Best of the Cape Awards** – Voted Top 5 Bakery in the Western Cape
- **Helderberg FM** – Recurring guest for "All Things Sourdough" radio segment
- ...plus cafés, delis, wine farms, and other wonderful businesses who share our values <3

Because great things rise when values align. *Known from:*



Simplicity

CURIOUS TO TRY?

- We're happy to send samples – just let us know what products you're interested in?
- Prefer a conversation over a contact form? So do we :-)
- No fuss, no fluff – just real people and really good bread.



Contact

MEET ANNI

Anni, our Co-Founder, is happy to arrange samples and walk you through our full range of breads and pastries to find what works best for your business.

Reach out via WhatsApp or email
– whatever's easiest for you.

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