Bakerykart Launches Sourdough Baking Collection with Banneton Baskets and Artisan Tools

Bakerykart expands its product line with a sourdough baking collection that combines eco friendly banneton baskets and reliable artisan tools, empowering bakers to achieve consistency, creativity, and authenticity in every loaf.



Delhi, India Sep 8, 2025 (Issuewire.com) - Bakerykart, India's trusted marketplace for premium baking supplies, has officially launched its **Sourdough Baking Collection**. The new range features eco friendly Banneton Proofing Baskets and durable artisan tools, marking a significant step in supporting the growing sourdough baking community across India.

Rising Trend of Sourdough Baking

Sourdough bread continues to gain popularity among professional bakers, boutique bakeries, and home enthusiasts. Unlike commercial breads, sourdough requires patience, precision, and the right equipment to achieve its signature flavor and texture. Recognizing this demand, Bakerykart has curated a complete collection of tools to help bakers create authentic loaves.

Banneton Proofing Baskets

The core of the collection is the wide range of Banneton Proofing Baskets, crafted from natural

cane. Available in round, oval, triangular, and specialty sizes, these baskets support proper dough fermentation and create the classic spiral imprint associated with artisan sourdough. The use of eco friendly cane makes them sustainable, reusable, and aligned with modern bakery practices.

Artisan Tools for Every Stage

The Sourdough Baking Collection also includes essential tools that ensure precision and efficiency in professional kitchens:

• Stainless Steel Dough Scraper – A durable tool that helps bakers divide dough, lift sticky mixtures, and maintain clean work surfaces with efficiency and ease in professional kitchens.

Artisan Bread Lame – Designed for precise dough scoring, this tool allows bakers to create controlled cuts and decorative crust patterns, ensuring both function and artistry in sourdough baking.

- **Danish Dough Whisk** A sturdy and efficient tool that blends wet and dry ingredients, ideal for mixing sourdough starters and high hydration doughs without clumping or overworking.
- **Serrated Bread Knife** A professional grade knife crafted to slice crusty sourdough loaves cleanly without compressing the crumb, ensuring consistency, presentation, and service quality in bakeries.
- Straight Silicone Spatula An essential tool for preparing sourdough starters, its flexibility
 ensures smooth mixing and folding while minimizing waste and maintaining delicate starter
 cultures effectively.

Each tool has been chosen for its durability and professional quality, making the collection suitable for bakeries, hotels, and serious home bakers.

Commitment to Sustainability and Quality

The Sourdough Baking Collection reflects Bakerykart's dedication to sustainability and craftsmanship. The natural cane bannetons reduce environmental impact while the professional tools are designed for long term use. This combination provides bakers with reliable solutions while supporting eco conscious practices.

Statement from the Founder

"Our vision at Bakerykart has always been to provide bakers in India with access to professional grade tools and ingredients," said **Amit Shroff, Founder of Bakerykart**. "With the Sourdough Baking Collection, we are offering eco friendly banneton baskets and artisan tools that ensure authenticity, consistency, and creativity in sourdough baking."

Supporting Resources

Bakerykart is also strengthening this launch with educational resources for bakers. A blog article titled *Sourdough Baking Tools Every Home Baker Should Have* highlights the role of these tools and guides bakers on how to integrate them into their daily practice.

Read here: Sourdough Baking Tools Every Home Baker Should Have

The full product line is available on the Bakerykart website for bakers to explore.

Explore the collection: Bakerykart Sourdough Baking Collection

About Bakerykart

Bakerykart is India's leading marketplace for baking ingredients, tools, and equipment. With a focus on quality and innovation, the company connects bakers with trusted global and local brands. Its wide range includes couverture chocolates, moulds, eco friendly proofing baskets, and professional baking tools, helping bakers achieve excellence in their craft.





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