



Pretzel lye with tradition

Pretzel products have a long tradition in southern Germany. As with many everyday things, we also owe the invention of pretzel products an initially unfortunate coincidence. A baker is said to have mistaken the sugar water in 1839 to coat his pastry with the lye to clean the baking trays. This is how the first lye pastry was created.

In 1880 Ludwig Lock invented today's pretzel lye in Ellwangen, Germany. He was the first manufacturer to sell lye mixture for the production of lye pastry to bakeries.

Even today we produce the pretzel lye inspired by the original recipe from back then.

Today pretzel products and Lock lye are known beyond Germany. We export the traditional lye from Aalen to the whole world.



- ☺ Quality lye since 1880
- ☺ Only one lye, suitable for freezer and fresh production
- ☺ Suitable for all production processes
- ☺ Production in the mercury-free membrane process
- ☺ 36% solution for dilution with water
- ☺ Available in 7.5 kg, 20 kg canister and IBC-containers



Lye pearls

- 😊 Mini pearls
- 😊 Due to the pearl shape and larger surface faster soluble
- 😊 Only 35-40 g per kg water for 3.5 - 4.0% lye



Neutralizer

- 😊 For neutralization of used lye
- 😊 Is supplied with control liquid for checking the degree of neutralization
- 😊 Only neutralized lye may be disposed via the waste water system



Proofing cloths

- 😊 High quality cloths made of thermonized polyester
- 😊 Resistant to mould stains
- 😊 Very flexible yellow velcro-fleece strip
- 😊 Fast delivery in standard and custom made sizes
- 😊 Also available with hemstitch for feeding bars
- 😊 Made by hand in Aalen
- 😊 Only real with LOCK label!



Hydrometer

- 😊 Use the hydrometer to check the lye concentration reliably and quickly