

frischli

PRODUCT RANGE
FOODSERVICE



FRISCHLI COMPANY

As a family-run business for over 120 years, **frischli** is one of the most modern and efficient dairies in Germany – and your partner in the professional kitchen when it comes to quality and indulgence. As a leading specialist for **ambient dairy products**, we offer a wide range of refined cream and sour cream, yoghurts as well as savoury or sweet sauces and delicious ready-to-serve dessert specialties. Each coming with various fat content levels and pack sizes.

Wiesehoff is our partner in the field of fresh produce. Valuable raw milk has been processed into quality products at the company's location since 1922. Together, we have decided to offer a major portion of Wiesehoff's assortment under the brand **Gastro frischli**. So that you can recognize products that require cooling at first glance, we have highlighted them in color and **marked them with an icon**.

In order to offer you even more choice, we are constantly expanding our range and offer plant-based alternatives, too!

KEY FACTS*



* Figures relate to the business year 2022 including sales cooperation

BRANCHES



REHBURG-LOCCUM
Headquarters

Long-life milk, milk powder, cream and high quality convenience products



WEISSENFELS

Long-life milk, curd and fresh desserts

SCHÖPPINGEN

Fresh dairy products



EGGENFELDEN

Cup-sized portions, coffee refinement, roller-dried whole milk powder



Content

For quick access, click on the desired chapter!

PRODUCT RANGE

MILK & ALTERNATIVES	3
COFFEE REFINEMENT	9
CREAM & ALTERNATIVES	13
SAVOURY SAUCES	19
NATURAL YOGHURT & QUARK	21
FRUIT YOGHURT & QUARK	25
DESSERTS & TOPPINGS	29
ICE CREAM	39

SPECIAL TOPICS

SUSTAINABILITY	43
CO-PACKING	44
ORGANIC RANGE	45
PLANT-BASED RANGE	47
LACTOSE FREE RANGE	51
SUGAR-REDUCED DESSERTS	53
CUP-SIZED PORTIONS	55
ARTICLE DATA	59

MILK & ALTERNATIVES

Discover our portfolio

Be it long-life or fresh, low-fat or whole milk – we offer indulgence in every size and shape – from 0.25 l packs to 10 l bag-in-box solutions. Our range is suitable for any lifestyle: it encompasses classic cow's milk products as well as a plant-based variety. We also offer a range of certified organic products for demanding consumers who seek out high-quality organic options.

Your benefits:

- ✓ Exclusively for expert chefs
- ✓ Varying fat levels
- ✓ For wide range of applications and for pure delight
- ✓ Classic cow's milk from selected farms, which stand for highest standards in taste
- ✓ Our organic products are certified with the EU organic label and our milk alternative is additionally V-label certified
- ✓ Gelatine free




Depending on the heating temperature before bottling or further processing, we can distinguish between the following 3 dairy product categories:

	The milk is heated up to:	Products can be kept for:
UHT: (ultra-high temperature)	135–140 °C for 1–2 sec.	up to at least 12 weeks while being stored unopened and ambient.
ESL: (extended shelf life)	85–127 °C for 1–3 sec.	up to 3 weeks while being stored unopened and refrigerated.
Fresh:	72–75 °C for 15–30 sec.	up to 6 days while being stored unopened and refrigerated.


High quality dairy products for your guests

Every two days the milk is collected from the producer and transported directly to the dairy. Important **quality parameters are checked in advance** by the measurement devices of the tanker. **Further investigations** take place **in the laboratory** of the processing facility. These steps are necessary **to offer best quality products**.


With coffee, as a shake, for cereals or simply for pure delight – our portfolio meets every demand!



Whole Milk 3.5 %		ambient
Art. no.	3324	Allergy labelling Milk
Unit	1 l	SL at Production 12 m
Fat content per 100 ml	3.5 g	



Whole Milk 3.5 %		ESL
Art. no.	25510	Allergy labelling Milk
Unit	1 l	SL at Production 21 d
Fat content per 100 ml	3.5 g	



Semi-Skimmed Milk 1.5 %		ambient
Art. no.	3325	Allergy labelling Milk
Unit	1 l	SL at Production 12 m
Fat content per 100 ml	1.5 g	




Semi-Skimmed Milk 1.5 %		ESL
Art. no.	21510	Allergy labelling Milk
Unit	1 l	SL at Production 21 d
Fat content per 100 ml	1.5 g	




Lactose free


Semi-Skimmed Milk 1.5 %		ambient
Art. no.	1119	Allergy labelling Milk
Unit	1 l	SL at Production 6 m
Fat content per 100 ml	1.5 g	



Skimmed Milk 0.1 %		ambient
Art. no.	3319	Allergy labelling Milk
Unit	1 l	SL at Production 12 m
Fat content per 100 ml	0.1 g	



Organic Whole Milk 3.8 %		ambient
Art. no.	7000	Allergy labelling Milk
Unit	1 l	SL at Production 3.5 m
Fat content per 100 ml	3.8 g	



Organic Semi-Skimmed Milk 1.5 %		ambient
Art. no.	7002	Allergy labelling Milk
Unit	1 l	SL at Production 3.5 m
Fat content per 100 ml	1.5 g	

Find our entire organic range on p. 41 / 42




DE-ÖKO-005




DE-ÖKO-005

Bag-in-Box: the perfect size for big plans


Communal catering often requires **larger quantities**. In order to avoid unnecessary packaging waste, we recommend our **bag-in-box solutions**.




Whole Milk 3.5 %		ambient	
Art. no.	1270	Allergy labelling	Milk
Unit	5 l	SL at Production	6 m
Fat content per 100 ml	3.5 g		



Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	1271	Allergy labelling	Milk
Unit	5 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Whole Milk 3.5 %		ESL BiB	
Art. no.	25370	Allergy labelling	Milk
Unit	10 l	SL at Production	30 d
Fat content per 100 ml	3.5 g		



Semi-Skimmed Milk 1.5 %		ESL BiB	
Art. no.	21370	Allergy labelling	Milk
Unit	10 l	SL at Production	30 d
Fat content per 100 ml	1.5 g		

...or go green!



Organic Whole Milk 3.8 %		ambient	
Art. no.	45390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	3.8 g		



Organic Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	41390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		





Always a highlight

A quick thirst quencher or a varied and creatively arranged indulgent drink. **Our buttermilk products are refreshing all-rounders with success potential. Also try our Organic Oat Drink!**



Buttermilk Product		ambient	
Art. no.	1470	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	0.5 g		




Buttermilk		ESL	
Art. no.	23510	Allergy labelling	Milk
Unit	1 kg	SL at Production	25 d
Fat content per 100 g	0.5 g		

Buttermilk "Green Shot Mix" Banana Kiwi Spinach

- Ingredients for 15 portions:**
- 1 l **frischli Buttermilk Product**
 - 200 g bananas
 - 200 g kiwi
 - 100 g young leaf spinach
 - 40 g sugar

Preparation:
Blend thoroughly chilled **frischli Buttermilk Product**, banana, kiwi, spinach and sugar with an electric hand mixer or blender until creamy.

Buttermilk			
Art. no.	21100	Allergy labelling	Milk
Unit	10 kg	SL at Production	36 d
Fat content per 100 g	0.5 g		



Organic Oat Drink		ambient	
Art. no.	7510	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	1.5 g		

Vegan & lactose free




Milk to go


Not only can you benefit from our tasty milk products in bulk containers – **we also offer practical 0.5 l containers.** Pure milk or chocolate delight – as fresh or ambient variety – our drinks are always the right choice for you!



Whole Milk 3.5 %			
Art. no.	45630	Allergy labelling	Milk
Unit	0.5 l	SL at	Production
Fat content per 100 ml	3.5 g	Production	21 d



Semi-Skimmed Milk 1.5 %			
Art. no.	41630	Allergy labelling	Milk
Unit	0.5 l	SL at	Production
Fat content per 100 ml	1.5 g	Production	21 d




Whole Milk 3.5 %			
Art. no.	11101	Allergy labelling	Milk
Unit	0.5 l	SL at	Production
Fat content per 100 ml	3.5 g	Production	12 m




Chocolate drinks in practical 0.5 l containers

Try our **chocolate drink trio**: ambient storable and Rainforest Alliance certified, fresh and with 1.5 % sugar or 100 % plant-based – always a delight!



Chocolate Drink			
Art. no.	1121	Allergy labelling	Milk
Unit	0.5 l	SL at	Production
Fat content per 100 ml	0.2 g	Production	3.5 m



Chocolate Drink			
Art. no.	52030	Allergy labelling	Milk
Unit	0.5 l	SL at	Production
Fat content per 100 ml	1.5 g	Production	28 d



Organic Oat Drink Chocolate			
Art. no.	7520	Allergy labelling	Gluten
Unit	0.5 l	SL at	Production
Fat content per 100 ml	0.7 g	Production	8 m

Vegan & lactose free

VEGAN DE-ÖKO-001



COFFEE REFINEMENT

For the purest indulgence

Creamy, light and full-flavoured: top off every coffee drink with our **milk or plant-based specialities** and turn small moments of joy into unforgettable experiences for your guests.

The large assortment of multi-portion packs with different fat contents, single-portion packs and practical resealable 1-litre containers is perfect for demanding bulk consumers in the foodservice industry, hotels or catering.

Indulgent coffee moments for each and every menu or a quick coffee fix.

Your benefits:

- ✓ Exquisite quality and diversity
- ✓ Transfer straight from the practical resealable 1 l container
- ✓ Single serve portions for self-service or as an extra
- ✓ Gelatine free
- ✓ Varying fat levels
- ✓ Classic products made from cow's milk from selected farms, which stand for highest standards in taste
- ✓ Plant based alternative of highest quality with organic and V-label certificate



Great whitening properties

frischli Coffeemilk with 7.5 % fat and the lighter version with 4 % fat: For state-of-the-art coffee enjoyment with particularly impressive whitening properties. Available in practical resealable 1-litre containers. Also available: frischli Coffeemilk 4 % in 10 ml and 15 ml pods. Good to know: our coffee milk varieties offer perfect foaming properties and exceptionally full taste.




Coffeemilk 7.5 %		ambient	
Art. no.	1130	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	7.5 g		




Coffeemilk 4 %		ambient	
Art. no.	1131	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	4.0 g		

Perfect foaming properties!




Coffeemilk 4 % 240 x 15 ml		ambient	
Art. no.	1140	Allergy labelling	Milk
Unit	15 ml	SL at Production	4.5 m
Fat content per 100 ml	4.1 g		



Coffeemilk 4 % 240 x 10 ml		ambient	
Art. no.	1141	Allergy labelling	Milk
Unit	10 ml	SL at Production	4.5 m
Fat content per 100 ml	4.1 g		

For the finest, purest milk froth

frischli Cappuccinomilk tops off creative coffee specialties. The high protein and ideal fat content allow you to **create the perfect milk froth every time**. Another beneficial characteristic of our Cappuccinomilk: the delicate vanilla aroma and minimal added sugar.



Cappuccinomilk 2.5 %		ambient	
Art. no.	1163	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	2.6 g		



Flavourful and expressive

frischli Evaporated Milk with 7.5 % fat and the lighter version with 4 % fat add a delicate caramel colouring to each coffee. High in protein, with **great whitening** properties and a **mild caramel flavour**. Especially recommended for the use with filter coffees.




Evaporated Milk 7.5 %		ambient	
Art. no.	1189	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	7.5 g		



Evaporated Milk 4 %		ambient	
Art. no.	1190	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	4.0 g		



Evaporated Milk 7.5 % 240 x 7.5 g		ambient	
Art. no.	1138	Allergy labelling	Milk
Unit	7.5 g	SL at Production	6 m
Fat content per 100 g	7.5 g		




Evaporated Milk 4 % 240 x 7.5 g		ambient	
Art. no.	1139	Allergy labelling	Milk
Unit	7.5 g	SL at Production	6 m
Fat content per 100 g	4.0 g		

Especially rich and creamy


frischli Coffee Cream 10 % gives coffee its characteristic light-golden play of colours and turns every cup of coffee into an attractive must-have. Our coffee creamers inspire with a **natural sweetness and a unique full-bodied flavour**. They also add a particular creaminess. With our oat-based alternative, you will also delight guests who follow a **vegan lifestyle**. A delicate oat flavour is characteristic of the **Organic Oat Coffee Creamer**.




Coffee Cream 10 %		ambient	
Art. no.	1164	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	10 g		




Coffee Cream 10 % 240 x 15 g		ambient	
Art. no.	1142	Allergy labelling	Milk
Unit	15 g	SL at Production	4.5 m
Fat content per 100 g	10 g		



Coffee Cream 10 % 240 x 10 g		ambient	
Art. no.	1143	Allergy labelling	Milk
Unit	10 g	SL at Production	4.5 m
Fat content per 100 g	10 g		




Coffee Cream 10 % 240 x 7.5 g		ambient	
Art. no.	1144	Allergy labelling	Milk
Unit	7.5 g	SL at Production	4.5 m
Fat content per 100 g	10 g		





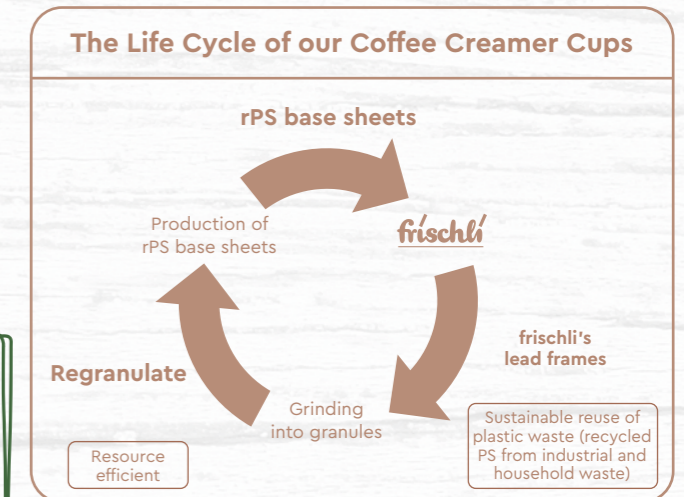
Coffee Cream 10 % Bar 10 x 10 g		ambient	
Art. no.	1176	Allergy labelling	Milk
Unit	10 g	SL at Production	4.5 m
Fat content per 100 g	10 g		

Vegan & lactose free



Organic Oat Coffee Creamer		ambient	
Art. no.	7560	Allergy labelling	Gluten
Unit	15 ml	SL at Production	8 m
Fat content per 100 ml	1.5 g		



CREAM & ALTERNATIVES

Perfect culinary creations

We offer you a varied range of excellent basic products to support you in creating your menus. Our creams are perfect for **simple and quick use in canteen kitchens and ideal for main courses as well as for irresistible desserts and cakes**. Indulge your guests and delight everyone with successful products!

Your benefits:

- ✓ Wide range of excellent quality cream
- ✓ Practical resealable packaging
- ✓ Perfect for a whole range of different main courses, desserts and cakes
- ✓ Developed exclusively for expert chefs
- ✓ Simple to use and versatile
- ✓ Mostly gelatine free (products containing gelatine are marked with a *)
- ✓ Our organic products are certified with the EU organic label and our milk alternatives are additionally V-label certified




Tempting product benefits

Our **whipping creams** come with ideal **whipping properties**: a high volume increase and firmness as well as a soft consistency.

- 30 % fat:** 100 – 150 % volume increase
 - 32 – 33 % fat:** 100 – 125 % volume increase
 - 35 % fat:** 75 – 100 % volume increase
- The ones with the highest whipping volume. The best in terms of volume & stability. Particularly creamy.



Whipping Cream 30 %		ambient	
Art. no.	11150	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	30 g		



Whipping Cream 32 %		ambient	
Art. no.	11460	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	32 g		



Whipping Cream 33 %		ambient	
Art. no.	23105	Allergy labelling	Milk
Unit	1 kg	SL at Production	26 d
Fat content per 100 g	33 g		



Whipping Cream 35.01 %		ambient	
Art. no.	1239	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	35.01 g		



Organic Whipping Cream 30 %		ambient	
Art. no.	7020	Allergy labelling	Milk
Unit	1 kg	SL at Production	3.5 m
Fat content per 100 g	30 g		

DE-ÖKO-001



Get inspired and enjoy

Whipped cream is mainly recommended for the preparation of **desserts**, such as sweet and savoury mousses or parfaits as well as for cream fillings for cakes. Try our products for yourself – You can find some **tasty recipes on our website**.



Click here & find our delicious recipes!

	Whipping Cream 33 %		
Art. no.	13300	Allergy labelling	Milk
Unit	5 kg	SL at Production	24 d
Fat content per 100 g	33 g		

	Whipping Cream 30 %		
Art. no.	12500	Allergy labelling	Milk
Unit	5 kg	SL at Production	24 d
Fat content per 100 g	30 g		

	Whipping Cream 30 %	ambient	
Art. no.	1260	Allergy labelling	Milk
Unit	5 kg	SL at Production	4 m
Fat content per 100 g	30 g		

	Whipping Cream 33 %		
Art. no.	24880	Allergy labelling	Milk
Unit	5 kg	SL at Production	28 d
Fat content per 100 g	33 g		

	Whipping Cream 35 %	ambient	
Art. no.	3205	Allergy labelling	Milk
Unit	10 kg	SL at Production	4 m
Fat content per 100 g	35 g		

Tips for whipping creams:

- avoid strong temperature fluctuation
- chill at 2–8 °C to avoid creaming / serum formation
- chill for 24 h before whipping. Whip ability will improve

Spring Chocolate Pudding

SPRING CHOCOLATE PUDDING WITH BLUEBERRIES & WILD FLOWER CREAM

Ingredients for 10 portions:

- 200 g **frischli Whipping Cream 32 %**
- 15 g sugar
- 3 g wild flower-mix
- 1 kg **frischli Chocolate Pudding**
- 300 g blueberries

Preparation:

1. Wisk **frischli Whipping Cream 32 %** until stiff.
2. Grind half of the wild flowers and mix in cream.
3. Fill **frischli Chocolate Pudding** into glasses and add blueberries on top (keep 10 blueberries!).
4. Spray wild flower-cream on top, garnish with remaining flowers and one blueberry per dessert.



Heat- and acid-resistant

Our **varied range of cream** offers you the **perfect support in preparing delicious meals**: effortless and quick product applications are a must-have in every professional kitchen.

Our Chef's Creams have increased cooking and binding properties as well as a low fat content level. Furthermore they are heat and acid resistant what means that the products can be used at boiling temperatures, wouldn't break in dishes containing alcohol or vinegar and that preparations remain stable, even if a dish is kept warm for a longer time.

	Chef's Cream 20 %	ambient	
Art. no.	11188	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	20 g		

	Chef's Cream 15 %	ambient	
Art. no.	11172	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	15 g		

	Chef's Cream 10 %	ambient	
Art. no.	11474	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	10 g		

	Chef's Cream 18 %	ambient	
Art. no.	11182	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	18 g		

	Organic Oat Creme Cuisine	ambient	
Art. no.	7530	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	13 g		

Vegan & lactose free

VEGAN DE-ÖKO-001















	Organic Chef's Cream 20 %	ambient	
Art. no.	7030	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	20 g		

DE-ÖKO-001

For creamy and tasty dips, toppings and sauces


Be it our **ambient UHT or fresh products**: each and every one of our practical convenience products inspires expert chefs – and offers incredible variety for creative uses.

	Crème Double Cream 45 % ambient	Art. no. 1186 Unit 1 kg Fat content per 100 g 45 g	Allergy labelling Milk SL at Production 6 m	<i>solid</i>
	Solid Chef's Cream 20 % ambient	Art. no. 1173 Unit 1 kg Fat content per 100 g 20 g	Allergy labelling Milk SL at Production 6 m	<i>solid</i>
	Crème Fraîche 38 %	Art. no. 22613 Unit 1 kg Fat content per 100 g 38 g	Allergy labelling Milk SL at Production 35 d	
	Crème Fraîche 38 %	Art. no. 22650 Unit 5 kg Fat content per 100 g 38 g	Allergy labelling Milk SL at Production 35 d	
	Crème Fraîche 30 %	Art. no. 22001 Unit 5 kg Fat content per 100 g 30 g	Allergy labelling Milk SL at Production 35 d	
	Crème Fraîche 30 %	Art. no. 22108 Unit 10 kg Fat content per 100 g 30 g	Allergy labelling Milk SL at Production 1 m	
	Crème Fraîche 30 %	Art. no. 22052 Unit 5 kg Fat content per 100 g 30 g	Allergy labelling Milk SL at Production 35 d	<i>French Taste</i> 
	Crème Fraîche 15 %	Art. no. 22362 Unit 5 kg Fat content per 100 g 15 g	Allergy labelling Milk SL at Production 35 d	<i>French Taste</i> 
	Sour Cream 24 %	Art. no. 21000 Unit 5 kg Fat content per 100 g 24 g	Allergy labelling Milk SL at Production 35 d	
	Sour Cream 24 %	Art. no. 21001 Unit 5 kg Fat content per 100 g 24 g	Allergy labelling Milk SL at Production 35 d	
	Sour Cream 10 %	Art. no. 20100 Unit 5 kg Fat content per 100 g 10 g	Allergy labelling Milk SL at Production 35 d	
	Sour Cream 10 %	Art. no. 20101 Unit 5 kg Fat content per 100 g 10 g	Allergy labelling Milk SL at Production 35 d	

Also available in 10 kg pails.

	Sour Cream 24 % * ambient	Art. no. 11277 Unit 1 kg Fat content per 100 g 24 g	Allergy labelling Milk SL at Production 6 m
	Sour Cream 24 % ambient	Art. no. 1182 Unit 1 kg Fat content per 100 g 24 g	Allergy labelling Milk SL at Production 6 m

Also available in 10 kg pails.

	Sour Cream 10 % * ambient	Art. no. 11181 Unit 1 kg Fat content per 100 g 10 g	Allergy labelling Milk SL at Production 6 m
---	----------------------------------	---	--

Crisp Avocado Sticks WITH THAI CHILI DIP & PINK PEPPER BERRIES

Ingredients avocado sticks for 24 pieces

- 4 avocados
- 200 g nachos
- 100 g roasted onions
- 250 g whole egg (5 eggs)
- 5 g salt
- Cayenne pepper
- 50 g flour

Preparation avocado sticks

1. Peel avocados and cut into 6 slices each.
2. Crumble the nachos and fried onions in the blender.
3. Whisk eggs with salt and cayenne pepper.
4. Roll the avocado slices first in flour, then in egg, finally in the nacho roasted onion mixture.
5. Place the slices on a baking tray lined with baking paper. Bake in preheated oven at 200 °C for about 10 minutes.

Ingredients Thai chili dip

- 500 g **frischli Sour Cream 10 %**
- 50 ml Sriracha Thai
- Chili sauce, hot
- 5 g pink pepper berries
- Salt

Preparation Thai chili dip

1. Stir well **frischli Sour Cream 10 %** with Sriracha.
2. Add the pink pepper berries and season with salt.



*contains gelatine

SAVOURY SAUCES

Perfect menus with frischli sauces

Classic Sauce Hollandaise with asparagus, delicious gratins or cheese soup: anything is possible with frischli's savoury sauces. Our wide range of all-rounders offer the full gourmet programme to meet the highest standards. An absolute essential in every professional kitchen.

Impress with fantastic flavours and indulge your guests!

Your benefits:

- ✓ Ready-to-serve sauce variety
- ✓ With guaranteed success
- ✓ Excellent heat stability and viscosity
- ✓ Gelatine free
- ✓ Suitable for bain marie application



Pure indulgence

Inspire with great taste and indulge your guests and gourmets: with our **versatile sauces, you can top any menu in next to no time** while being sure that you can rely on successful results – guaranteed.



Sauce Hollandaise Classic		ambient	
Art. no.	1204	Allergy labelling	Milk, Egg
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	25 g		



Gratin Sauce		ambient	
Art. no.	1203	Allergy labelling	Milk, Celery
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	16 g		



Sauce Hollandaise Cullus		ambient	
Art. no.	1209	Allergy labelling	Milk, Egg
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	49 g		

Green Asparagus Gratin

Ingredients for 10 portions:

- 1.750 g green asparagus
- Salt
- 400 g smoked salmon
- 50 ml lemon juice
- 750 ml **frischli Sauce Hollandaise Cullus**
- 50 ml orange juice
- 3 g grated orange peel
- 10 g pink pepper berries
- 1 bunch of chopped parsley

Preparation:

1. Trim approx. 2 cm off the ends of the asparagus. Cut the asparagus into pieces, wash and simmer in boiling salted water for about 8 minutes, remove, leave to drain well and place in a Gastronorm tray or ovenproof dish.
2. Spread smoked salmon on top of the asparagus and drizzle with lemon juice.
3. Mix **frischli Sauce Hollandaise Cullus** with orange juice and orange peel and spread evenly over the smoked salmon.
4. Bake under the salamander or grill in the oven for several minutes.
5. Sprinkle with pink pepper and garnish with parsley.



NATURAL YOGHURT & QUARK

Products to inspire

Our yoghurt and quark range offers you the ideal basis for savoury and sweet dishes. For bulk consumers in the foodservice industry, hotels and catering who want to rely on **outstanding quality at any time** – for any meal.

Your benefits:


- ✓ Mild acidity
- ✓ Simple and versatile to use
- ✓ Various container sizes
- ✓ Exclusively for expert chefs
- ✓ Gelatine free



Naturally good

Creamy and delicious – **our extensive yoghurt assortment** offers countless possibilities to create a wide range of delicacies to indulge guests and gourmets alike.

solid

	Yoghurt 3.5 %		
Art. no.	24200	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		

Also available in 10 kg pails.

solid

	Yoghurt 3.5 %		
Art. no.	24000	Allergy labelling	Milk
Unit	10 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		

solid


	Low-fat Yoghurt 1.5 %		
Art. no.	23100	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	1.5 g		

solid

	Skimmed-Milk Yoghurt 0.1 %		
Art. no.	71200	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	0.1 g		

Also available in 10 kg pails and 150 g cups.

solid

	Yoghurt 3.5 %		
Art. no.	74200	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		


Also available in 10 kg pails and 150 g cups.


Stirred

	Kitchen Yoghurt 3.5 %	ambient	
Art. no.	1184	Allergy labelling	Milk
Unit	1 kg	SL at Production	8 m
Fat content per 100 g	3.5 g		

Ethnic natural yoghurts


Let us invite you to the world of inspiring cuisines that foreign countries and cultures hold – with our **creamy yoghurt varieties**. Offer your guests the type of indulgence, which takes them right to the Turkish orient.

	Natural Yoghurt 3.5 % Turkish Style		
Art. no.	75000	Allergy labelling	Milk
Unit	10 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		

	Natural Yoghurt 10 % Turkish Style		
Art. no.	76000	Allergy labelling	Milk
Unit	10 kg	SL at Production	35 d
Fat content per 100 g	10 g		

The french alternative

Fromage blanc is very popular in France. It is served as a dessert or also for breakfast. The taste is a kind of mixture of yogurt and german quark. Give it a try!

	Fromage Blanc Nature		
Art. no.	23852	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3,1 g		

French Taste

Vegan & lactose free


	Oat-Nature	ambient	
Art. no.	7540	Allergy labelling	Oat
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	4.2 g		




German quark - the all-rounder


Quark can be combined with herbs and seasonings to **create savoury dishes**, at the same time, quark pairs wonderfully with fresh fruits to create tasty and healthy dessert alternatives. Healthy? Quark is an excellent source of protein as well as a number of valuable vitamins and minerals. On top of that, quark is **low in calories!** Its characteristic is an especially **creamy consistency** and **mild acidity**. Therefore, quark is a perfect ingredient for baking and cooking. When time is short why not use our ready-to-use quark desserts – **this is how to delight your guests!**

UPON REQUEST


	Low-fat Quark 0.1 %			
	Art. no.	26150	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	0.1 g		

Also available in 10 kg pails.

	Low-fat Quark 0.1 %			
	Art. no.	26110	Allergy labelling	Milk
	Unit	10 kg	SL at Production	35 d
	Fat content per 100 g	0.1 g		

	Creamy Quark with Yoghurt 0.1 %			
	Art. no.	26510	Allergy labelling	Milk
	Unit	10 kg	SL at Production	35 d
	Fat content per 100 g	0.1 g		

	Regular Quark 40 % FDM			
	Art. no.	26650	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	10.0 g		

	Quark with Herbs 40 % FDM			
	Art. no.	26660	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	9.4 g		

Jamaika Pepper Mix Dip

Ingredients for 10 portions:

- 30 g pepper, mixed
- 1 kg **Gastro frischli Regular Quark 40 %**
- salt
- brown sugar
- lime juice

Preparation:

1. Mix equal parts of different peppers (e.g. pimento, black pepper and white pepper) and crush. Stir in the **Gastro frischli Regular Quark 40 %** and season with salt, sugar and lime juice.



FRUIT YOGHURT & QUARK

Perfectly paired

Our **fruity yoghurts and quarks** are great as a dessert. The **mild hint of acidity** paired with sweet fruits will delight any consumer and offers an attractive variety in your dessert portfolio.

Your benefits:


- ✔ A wide range of high-quality products
- ✔ Simple and versatile to use
- ✔ Ready-to-serve
- ✔ Exclusively for expert chefs in practical 5 kg pails
- ✔ Gelatine free




Also available fresh & ambient cup portions!

Delightful yoghurt stars


Strawberry, peach passion fruit and many more tasty varieties with **1.5 % or 3.5 % fat** – **Our fruity desserts** impress with outstanding taste and quality. Ideal as a basis for your own creations in your breakfast or dessert selection.

Yoghurt Creation Strawberry 1.5 %			
	Art. no.	28110	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	1.5 g	SL at Production 35 d


The variety with 3.5 % fat is also available in 5 kg pails and 100 g cups.

Yoghurt Creation Strawberry 3.5 %			
	Art. no.	27510	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 35 d


Also available in 100 g cups.


Yoghurt Creation Peach Passion Fruit 1.5 %			
	Art. no.	28120	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	1.5 g	SL at Production 35 d


The variety with 3.5 % fat is also available in 5 kg pails and 100 g cups.


Yoghurt Creation Cherry 1.5 %			
	Art. no.	28140	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	1.5 g	SL at Production 35 d

The variety with 3.5 % fat is also available in 5 kg pails and 100 g cups.

Fruit Yoghurt Blueberry 3.5 %			
	Art. no.	27531	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 36 d

Fruit Yoghurt Strawberry 3.5 %			
	Art. no.	27511	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 36 d

Fruit Yoghurt Peach Passion Fruit 3.5 %			
	Art. no.	27521	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 36 d


Fruit Yoghurt Apple Pomegranate 3.5 %			
	Art. no.	27571	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 36 d

Fruit Yoghurt Banana 3.5 %			
	Art. no.	27551	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 36 d

Fruit Yoghurt Mango 3.5 %			
	Art. no.	27581	Allergy labelling Milk
	Unit	5 kg	
	Fat content per 100 g	3.5 g	SL at Production 36 d


Refreshingly good

Heavenly creamy, fruity and fresh – this is what makes our Quark Desserts special. Indulge yourself and your guests with the German all-rounder quark combined with the taste of beloved fruits!

Fruit Quark Strawberry 20 % FDM			
	Art. no.	26810	Allergy labelling
	Unit	5 kg	Milk
	Fat content per 100 g	3.8 g	SL at Production
			40 d

Fruit Quark Blueberry 20 % FDM			
	Art. no.	26830	Allergy labelling
	Unit	5 kg	Milk
	Fat content per 100 g	3.9 g	SL at Production
			40 d

Fruit Quark Cherry 20 % FDM			
	Art. no.	26840	Allergy labelling
	Unit	5 kg	Milk
	Fat content per 100 g	3.9 g	SL at Production
			40 d

Vanilla Quark 20 % FDM			
	Art. no.	26860	Allergy labelling
	Unit	5 kg	Milk
	Fat content per 100 g	4.1 g	SL at Production
			40 d

Coconut Kiss

PEACH PASSION FRUIT SEDUCTION WITH PEACH CUBES & ROASTED COCONUT CHIPS

Ingredients for 10 portions:

- 150 peach, pitted
- 10 g coconut chips
- 800 g **Gastro frischli Fruit Yoghurt Peach Passion Fruit 3.5 %**

Preparation:

1. Cut peaches into fine cubes.
2. Lightly roast coconut chips.
3. Portion **Gastro frischli Fruit Yoghurt Peach Passion Fruit 3.5 %** in glasses.
4. Add peach cubes on top and garnish desserts with coconut chips.



Very Berry

YOGHURT WITH BLUEBERRY RASPBERRY COMPOTE & CINNAMON CASHEWS

Ingredients for 10 portions:

- 150 g raspberries
- 150 g blueberries
- 20 g raspberry syrup
- 8 g starch
- 15 g cashew kernels
- 1 pinch of cinnamon
- 1 kg **Gastro frischli Fruit Yoghurt Blueberry 3.5 %**

Preparation:

1. Heat up raspberries and strawberries, stir starch into the raspberry syrup and add the mixture to the hot berries. Let the compote simmer briefly and leave to cool.
2. Chop the cashew kernels finely, roast them and sprinkle a pinch of cinnamon on top.
3. Pour **Gastro frischli Fruit Yoghurt Blueberry 3.5 %** into dessert glasses.
4. Spread the compote on top and garnish with cinnamon cashews.



Hygienic, practical and efficient

Benefit from the tailored dispenser solution for our vast variety of products in 5 kg pails.

Gladly get in touch with our sales department.

DESSERTS & TOPPINGS

Tasty dessert moments for gourmets

Delicious desserts are the crowning glory of every menu. This is why we have developed a **multifaceted range of first-class dessert products**. The right dessert for every taste. Our desserts are the tempting treat to indulge your guests.

Your benefits:

- ✔ Great variety of high-quality dessert products
- ✔ Taste like homemade
- ✔ Ready-to-serve
- ✔ Some in practical 5 kg pails others in 1 kg packaging
- ✔ Simple and versatile to use
- ✔ Exclusively for expert chefs
- ✔ Mostly gelatine free (products containing gelatine are marked with a *)
- ✔ Our organic products are certified with the EU organic label and our milk alternatives are V-label certified



International desserts

Each of our **international desserts** is a tasty invitation to a culinary journey and can be used either as a **classic dessert or as a basis for individual creations**.

Let us discover international cuisines together: be it French delicacies or inspiring Italian recipe ideas – you decide where the journey will take us.

We always look out for new inspiring international desserts – do you have ideas? We welcome new suggestions to expand our assortment.



Panna Cotta *		ambient	
Art. no.	2670	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	17 g		



Tiramisucreme *		ambient	
Art. no.	1162	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	21 g		



Crème Anglaise		ambient	
Art. no.	1220	Allergy labelling	Milk, Egg
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	4.2 g		

Delicious desserts!



*contains gelatine

Tiramisu

Ingredients for 10 portions:

- 200 g ladyfingers
- 200 ml cold espresso
- 1 kg **frischli Tiramisucreme**
- 10 g cocoa powder

Preparation:

1. Place ladyfingers in a bowl and let them soak in espresso.
2. Layer **frischli Tiramisucreme** over the espresso-dipped ladyfingers and add a second layer lady fingers, espresso and tiramisu cream.
3. Dust with cocoa powder just before serving because it draws moisture when cold. Refrigerate the tiramisu and chill for least 6 hours.



Panna Cotta Roma Speciale

Ingredients for 10 portions:

- 300 g fresh raspberries
- 40 ml raspberry syrup
- 60 ml water
- 10 g starch
- 1 kg **frischli Panna Cotta**
- 40 g kruidnoten (Dutch gingerbread biscuits)

Preparation:

1. Heat 100 g of the raspberries with syrup, mix water and starch, add it to the raspberries, bring it to boil briefly and leave to cool.
2. Prepare **frischli Panna Cotta** according to instructions on the pack; fill it into dessert glasses leave to cool.
3. Spread the raspberry sauce on top, cut the remaining raspberries in halves and place them gently on the sauce.
4. Chop the biscuits and sprinkle them on top.



Red Berry Crumble

Ingredients for 10 portions:

- 150 g soft butter
- 150 g sugar
- 200 g wheat flour
- 3 g speculoos seasoning
- 500 g berry mix
- 20 g sugar
- 500 g **frischli Crème Anglaise**


Preparation:


1. Cut butter into pieces, mix with sugar, flour and speculoos seasoning; then knead until crumbly.
2. Add sugar to the berries, add them to ramekins and spread crumbles on top. Bake the crumble for approx. 25 minutes at 180 °C and leave to cool.
3. Serve the crumble with **frischli Crème Anglaise**.




Smooth cream puddings


The perfect way to indulge your guests – with **creamy puddings!** Be it a classical highlight in the beloved **varieties chocolate, vanilla or caramel** or a premium variety – with an **extra chocolaty dark chocolate with 50 % cocoa content.** We have great moments of indulgence in store to meet every taste.


	Chocolate Pudding¹	ambient
Art. no.	2550	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	6.2 g	SL at Production
		6 m

	Vanilla Pudding¹	ambient
Art. no.	2551	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	6.1 g	SL at Production
		6 m

Also available in 1 l packagings.

	Dark Chocolate Pudding	ambient
Art. no.	2569	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	5.2 g	SL at Production
		6 m

	Caramel Pudding¹	ambient
Art. no.	2553	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	6.0 g	SL at Production
		6 m

	Panna Cotta Pudding¹	ambient
Art. no.	2556	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	6.1 g	SL at Production
		6 m




¹These puddings and many others are also available in cups!

Ask your field trade manager!

Milk puddings: three times the indulgence

For our **milk puddings**, we only use **low-fat milk** and add up to **6 % sugar per 100 g of product.** This makes our milk puddings perfectly **suitable for school or health care catering.**


	Milk Pudding Chocolate¹	ambient
Art. no.	2540	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	1.5 g	SL at Production
		6 m


	Milk Pudding Vanilla¹	ambient
Art. no.	2541	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	1.5 g	SL at Production
		6 m

	Milk Pudding Shortbread¹	ambient
Art. no.	2542	Allergy labelling
Unit	5 kg	Milk, Gluten, Nuts
Fat content per 100 g	1.5 g	SL at Production
		6 m


Naturally good

Our ready-to-serve and ambient storable **premium desserts** impress with **original taste** and carefully selected ingredients. We offer organic milk-based products as well as a vegan range based on oats – perfect for every lifestyle.


	Organic Milk Pudding Chocolate	ambient
Art. no.	2535	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	1.7 g	SL at Production
		6 m

	Organic Milk Pudding Vanilla	ambient
Art. no.	2536	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	1.4 g	SL at Production
		4.5 m




	Organic Rice Pudding	ambient
Art. no.	2501	Allergy labelling
Unit	5 kg	Milk
Fat content per 100 g	1.3 g	SL at Production
		6 m



	Organic Oat Dessert Chocolate	ambient
Art. no.	7541	Allergy labelling
Unit	3 kg	Gluten
Fat content per 100 ml	5.1 g	SL at Production
		6 m




	Organic Oat Dessert Salted Caramel	ambient
Art. no.	7542	Allergy labelling
Unit	3 kg	Gluten
Fat content per 100 ml	4.7 g	SL at Production
		6 m



	Oat Dessert Red Fruits	ambient
Art. no.	7549	Allergy labelling
Unit	5 kg	Gluten
Fat content per 100 g	3.4 g	SL at Production
		6 m



	Oat Dessert Mango Passion Fruit	ambient
Art. no.	7548	Allergy labelling
Unit	5 kg	Gluten
Fat content per 100 g	3.4 g	SL at Production
		6 m



Not organic but just as **delicious & vegan.** In order to offer you the best taste and a yoghurt-like consistency, we have decided not to offer these desserts in organic quality.

Note: An organic certificate is only given to products whose individual ingredients are certified organic. This has limited us in product development, so we decided against it.

Dessert specialties for special moments of indulgence

Let us bring some variety into your menu plan: if you want to indulge your guests with new tasty impulses, our **dessert specialties** are the perfect choice for you! **Creamy, fruity or classic** – treat your guests to new and trendy highlights on your menu.



Mandarin Mascarpone Crème		ambient
Art. no.	2567	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	5.1 g	



Cheesecake Dessert *		ambient
Art. no.	2574	Allergy labelling Milk, Egg
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	6.0 g	



Rice Pudding		ambient
Art. no.	2500	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	1.5 g	



Semolina Porridge		ambient
Art. no.	2530	Allergy labelling Milk, Gluten
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	1.5 g	



Red Fruit Jelly		ambient
Art. no.	2650	SL at Production 5 m
Unit	5 kg	
Fat content per 100 g	0.2 g	

Vegan & Lactose free

VEGAN

*contains gelatine

Nordic-Style Rice Pudding

Ingredients for 10 portions:

- 500 g **frischli Rice Pudding**
- 75 g almonds, blanched, skinned, chopped coarsely
- 1 tsp. grated vanilla
- 100 g **frischli Whipping Cream 30 %**

Preparation:

1. Pour **frischli Rice Pudding** into a large bowl.
2. Fold in the chopped almonds and add grated vanilla.
3. Whisk **frischli Whipping Cream 30 %** until stiff and fold into the rice pudding.
4. Refrigerate.
5. Serve in small bowls.



Smooth cream meets fruit

For all those, who like fruity and creamy deliciousness: try our **tempting fruit desserts in the varieties strawberry and fruit of the forest** – this tasty combo will delight you, too.



Fruit Dessert Strawberry ¹		ambient
Art. no.	2560	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	5.0 g	



Fruit Dessert Fruit of the Forest ¹		ambient
Art. no.	2562	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	5.0 g	

Irresistibly refreshing...

... our refreshingly **creamy buttermilk dessert trio!** With **blueberry, mango and lime-lemon**, you can appeal to a broad range of consumers and offer moments of pleasure for every taste.



Buttermilk Dessert Blueberry		ambient
Art. no.	2633	Allergy labelling Milk
Unit	5 kg	SL at Production 2.5 m
Fat content per 100 g	3.4 g	

Lactose free



Buttermilk Dessert Mango ¹		ambient
Art. no.	2630	Allergy labelling Milk
Unit	5 kg	SL at Production 2.5 m
Fat content per 100 g	3.4 g	

Lactose free



Buttermilk Dessert Lime-Lemon ¹		ambient
Art. no.	2632	Allergy labelling Milk
Unit	5 kg	SL at Production 2.5 m
Fat content per 100 g	3.4 g	

Lactose free



¹These varieties are also available in 85 g cups!




Sweet dessert sauces


Your guests deserve the best.

Top off desserts with **sweet creamy sauces**, which are the perfect fit for **all kinds of desserts, ice cream or fruit**. Served hot or cold – always a one-of-a-kind indulgence.

	Chocolate Sauce ambient	
	Art. no. 1200 Unit 1 l Fat content per 100 ml 9.3 g	Allergy labelling Milk SL at Production 6 m

	Custard ambient	
	Art. no. 1202 Unit 1 l Fat content per 100 ml 9.6 g	Allergy labelling Milk SL at Production 6 m

	Bourbon Vanilla Sauce ambient	
	Art. no. 1208 Unit 1 l Fat content per 100 ml 11 g	Allergy labelling Milk SL at Production 6 m

	Vanilla Dessert Sauce ambient	
	Art. no. 1249 Unit 5 l Fat content per 100 ml 6.0 g	Allergy labelling Milk SL at Production 6 m

	Organic Oat Vanilla Sauce ambient	
	Art. no. 7550 Unit 1 l Fat content per 100 ml 4.6 g	Allergy labelling Gluten SL at Production 6 m

Vegan & lactose free

VEGAN DE-ÖKO-001

Success to go

Trendy, practical & uncomplicated: desserts to go.

Invite your guests to delicious desserts on the go – while increasing your impulse purchase potential.



Our tip: Desserts for on-the-go cups!

Fruity & diverse: fruit purees

Fruits add a special flavour note to any dessert, ice cream, fruit drink, pastry and more.

Our delicious fruit purees offer **endless application possibilities** to create **irresistible moments of delight**. The high-quality alternative to fresh fruit. Also suitable for a vegan diet.

	Strawberry Puree ambient	
	Art. no. 2636 Unit 1 kg Fat content per 100 g 0 g	SL at Production 12 m

	Raspberry Puree ambient	
	Art. no. 2640 Unit 1 kg Fat content per 100 g 0 g	SL at Production 12 m

	Mango Puree ambient	
	Art. no. 2638 Unit 1 kg Fat content per 100 g 0 g	SL at Production 12 m

	Passion Fruit Puree ambient	
	Art. no. 2639 Unit 1 kg Fat content per 100 g 0 g	SL at Production 12 m

Your benefits:

- ✓ With 90 % fruit content* for a natural flavour
- ✓ Suitable for a vegetarian diet
- ✓ Simple and versatile to use
- ✓ No preservatives
- ✓ No allergens

*frischli Fruit Puree Strawberry: 89 % fruit content.



ICE CREAM

Welcome to the ice age

We support ice cream parlor operators and chains, bakers and other food service customers with a practical ice cream concept in order to **make this product segment a success**, even with more or less gelateria know-how.

Because it doesn't matter whether it's in a cone to take away, or to enjoy on the spot: **ice cream is always a good choice!** Anyone who scores here with an appealing range and also has toppings and different sauces ready to serve can make the ice cream offer even more attractive and boost sales.

Benefit from our varied range of scoop ice cream, soft serve and frozen yoghurt.

Your benefits:

- ✓ 100 % sure to succeed
- ✓ Ready to use
- ✓ Consistent quality standard
- ✓ Handy resealable BiB packaging
- ✓ Reliable security of supply, as the raw materials are limited to a minimum
- ✓ Significant time and cost savings: no highly qualified expert staff required
- ✓ Additionally the use of our scoop ice cream bases allows energy cost-savings for water and electricity due to the elimination of pasteurization in the ice cream kitchen
- ✓ Our vegan alternatives are V-label certified
- ✓ Gelatine free



Successful with soft serve and frozen yoghurt

Our bases are **quick and easy** to use for your own recipes and ice cream creations. Expand your assortment and inspire your customers with new dimensions of quality – **simply delicious, simply safe, simply ingenious!** Our vanilla and chocolate soft serve convince with a whole milk proportion of >70%. In addition, all varieties can also be pasteurised.

	Vanilla Soft Serve ambient Art. no. 25865 Allergy labelling Milk Unit 5 l SL at Production 6 m Fat content per 100 ml 3.7 g		Chocolate Soft Serve ambient Art. no. 25866 Allergy labelling Milk Unit 5 l SL at Production 9 m Fat content per 100 ml 4.4 g
	Chocolate Soft Serve Vegan ambient Art. no. 25886 Allergy labelling Milk Unit 5 l SL at Production 9 m Fat content per 100 ml 3.6 g		Frozen Yoghurt ambient Art. no. 25875 Allergy labelling Milk Unit 5 l SL at Production 6 m Fat content per 100 ml 4.4 g



The premium bases for ice cream and more

Carolina is the ideal support for your production of **premium ice cream** – perfectly balanced and ready to use! Our **liquid bases** can easily be used **for your individual creations** and are made to an original Italian recipe. The products consist of more than 70% whole milk (except for the vegan version) and thus offer **absolute enjoyment** in just a little time and with 100% success.

	Latte Naturale ambient		Cioccolato ambient
Art. no. 45873	Allergy labelling Milk	Art. no. 45874	Allergy labelling Milk
Unit 11 kg	SL at Production 6 m	Unit 11 kg	SL at Production 9 m
Fat content per 100 ml 5.9 g		Fat content per 100 ml 8.5 g	

	Latte Crema ambient		Cioccolato Vegano ambient
Art. no. 45875	Allergy labelling Milk	Art. no. 45879	Allergy labelling Milk
Unit 11 kg	SL at Production 6 m	Unit 11 kg	SL at Production 9 m
Fat content per 100 ml 5.8 g		Fat content per 100 ml 3.6 g	

Vegan



Carolina ice cream bases are also available with Dutch and French product declarations.

Please contact our sales team if you have any questions.

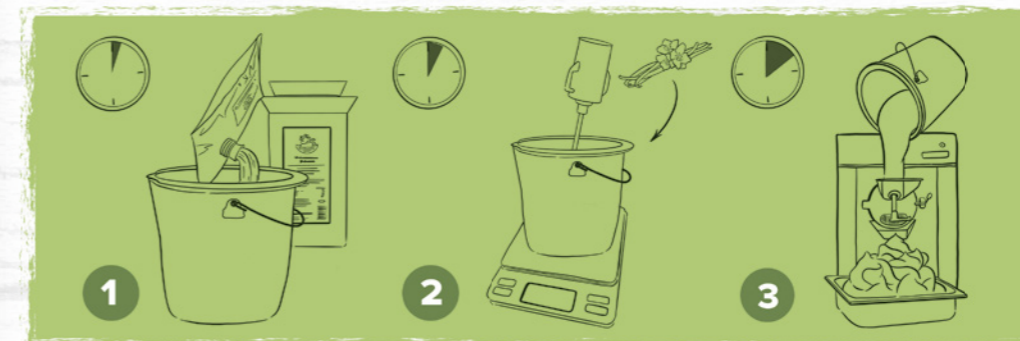


For tender & creamy ice cream!

Inspired by an **Italian recipe from the 50s** with fresh cream and fresh milk, this base supports you perfectly in producing your very own ice cream in just 8 minutes – **simple, fast, delicious!**

	Ice Cream Base ambient
Art. no. 45870	Allergy labelling Milk
Unit 11 kg	SL at Production 12 m
Fat content per 100 ml 6.6 g	

PREPARATION IN 3 EASY STEPS:



SUSTAINABILITY

For the sake of our environment

Sustainable actions at our production plants and along the entire supply chain are not only a part of our corporate strategy – **environmentally safe and a simultaneously economical milk production in our gathering areas is the basis of our company's existence.** We therefore support our milk producers in furthering their development of sustainability activities.

We also pay attention to continuity and sustainability in our human resources policy. We extend our employees' expertise by investing in training and further education.

A key global issue for the future, which we are addressing, is climate change. **Our aim is to avoid the use of fossil fuels wherever possible.** We mainly focus on energy efficiency, for which projects are being developed and implemented. One objective is, among others, to improve our carbon footprint.

In our daily activities, we focus on you and your requirements. Our core business is to supply you with safe and high-quality products that meet your needs. We look back on decades of experience and lasting partnerships with our customers. **Our aim is to further expand and strengthen these by developing innovations and continuously implementing improvements.**

Your benefits:

- ✓ Quality-controlled milk from own delivery
- ✓ Efficient energy management
- ✓ Permanent chemical und microbiological testing of raw materials and products
- ✓ IFS certified
- ✓ Organic certified
- ✓ Kosher & halal for selected product
- ✓ Use of high-quality cocoa certified by the Rainforest-Alliance in various products
- ✓ Regular sustainability reports
- ✓ V-label certified products with a low carbon footprint



frischli



YOUR PARTNER FOR CO-PACKING

Customized solutions

Do you have a unique product idea? We are happy to implement it! **frischli markets food and dairy products** for channels which include retail, foodservice and industrial production worldwide.

Our comprehensive experience and expertise **makes us the perfect partner to implement formulas tailored to customers' needs** – and we are equipped to develop new recipes together.

Thanks to our innovative production technology and technical expertise, we can produce viscous and chunky recipes – aseptically and with an extended shelf life or as fresh produce.

Our customers include both national and international brands as well as private label manufacturers, who above all **value the partnership we offer** – in addition to our highest product quality.

Benefit from our expertise and get in touch with our sales team: foodservice-eu@frischli.de

Your benefits:

- ✓ Over 100 years of experience
- ✓ Highest product safety standards
- ✓ Development of new products in collaboration with our customers
- ✓ Cost-efficient production facilities and innovative technology



ORGANIC RANGE

Fully organic – our quality products

Right from the start, we attach great importance to analysing the needs of our customers and offering solutions. Our portfolio thus includes **outstanding organic quality products**, which suit every lifestyle. Milk with various fat contents, whipping or cooking cream for a wide variety of recipes or desserts to offer your guests a well-rounded finish with any menu – **our organic range creates pure delight!**

Your benefits:

- ✓ Produced with raw milk from German quality farms
- ✓ Officially certified with EU organic quality signet
- ✓ Suitable for a vegetarian diet
- ✓ Gelatine free



DE-ÖKO-001
DE-ÖKO-003
DE-ÖKO-005

Label refer to all organic products listed on this page.



Organic Semi-Skimmed Milk 1.5 % ambient			
Art. no.	7002	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	1.5 g		



Organic Whole Milk 3.8 % ambient			
Art. no.	7000	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	3.8 g		



Organic Semi-Skimmed Milk 1.5 % ambient			
Art. no.	41390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		




Organic Whole Milk 3.8 % ambient			
Art. no.	45390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	3.8 g		




Organic Whipping Cream 30 % ambient			
Art. no.	7020	Allergy labelling	Milk
Unit	1 kg	SL at Production	3.5 m
Fat content per 100 g	30 g		



Organic Chef's Cream 20 % ambient			
Art. no.	7030	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	20 g		



Organic Milk Pudding Chocolate ambient			
Art. no.	2535	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.7 g		



Organic Milk Pudding Vanilla ambient			
Art. no.	2536	Allergy labelling	Milk
Unit	5 kg	SL at Production	4.5 m
Fat content per 100 g	1.4 g		



Organic Rice Pudding ambient			
Art. no.	2501	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.3 g		


PLANT-BASED RANGE

100 % plant-based – 100 % indulgence


Naturally, we keep ourselves busy with your health, i.e. the health of your guests. This is why the subject of **lactose intolerance is of great importance to us**. We hold ourselves accountable to offer customers alternatives and therefore we have decided to **expand our range to include plant-based products**. While doing so, we focus particularly on quality and uncompromising taste, both of which are greatly important to us.

Your benefits:

- ✓ Suitable for a vegan diet
- ✓ Naturally lactose free
- ✓ V-label certified
- ✓ Low carbon footprint, low land and energy consumption
- ✓ Oats contain beta-glucans, which has cholesterol-lowering properties
- ✓ Gelatine free


Organic Oat Drink		ambient	
Art. no.	7510	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	1.5 g		


Organic Oat Drink Chocolate		ambient	
Art. no.	7520	Allergy labelling	Gluten
Unit	0.5 l	SL at Production	8 m
Fat content per 100 ml	0.8 g		




Organic Oat Creme Cuisine		ambient	
Art. no.	7530	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	13 g		

Organic Oat Coffee Creamer		ambient	
Art. no.	7560	Allergy labelling	Gluten
Unit	15 ml	SL at Production	8 m
Fat content per 100 ml	1.5 g		

Oat Nature		ambient	
Art. no.	7540	Allergy labelling	Gluten
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	4.2 g		




Oats product highlights

We proudly present our oats products for **irresistible dessert creations!**

From oat desserts to our organic oat vanilla sauce, with a convenient resealable lid: frischli's oat dessert products help you to serve demanding guests, who value **good taste and best quality.**

OAT THE HEALTHY GRAIN FOR EVERY TASTE




	Organic Oat Dessert Chocolate ambient		
Art. no.	7541	Allergy labelling	Gluten
Unit	3 kg	SL at Production	6 m
Fat content per 100 ml	5.1 g		




	Organic Oat Dessert Salted Caramel ambient		
Art. no.	7542	Allergy labelling	Gluten
Unit	3 kg	SL at Production	6 m
Fat content per 100 ml	4.7 g		




	Organic Oat Dessert Chocolate ambient		
Art. no.	7580	Allergy labelling	Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 ml	5.1 g		




	Organic Oat Dessert Salted Caramel ambient		
Art. no.	7581	Allergy labelling	Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 ml	4.7 g		



	Oat Dessert Red Fruits ambient		
Art. no.	7549	Allergy labelling	Gluten
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	3.4 g		



	Oat Dessert Mango Passionfruit ambient		
Art. no.	7548	Allergy labelling	Gluten
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	3.4 g		



	Organic Oat Vanilla Sauce ambient		
Art. no.	7550	Allergy labelling	Gluten
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	4.6 g		



Also available in our range:
Red fruit jelly – V-label certified and tastes just as good as our oat-based products!

LACTOSE FREE RANGE

Uncompromising indulgence

Products like drinking milk and buttermilk are hard to digest for people with lactose intolerance. The reason for this is the lack of the lactase enzyme in their body. This enzyme usually breaks down the lactose into easily digestible sugars glucose and galactose. In people with lactose intolerance, this process does not take place or – depending on the extent of the enzyme deficiency – only partially. The lactose thus enters the large intestine undigested and causes problems.

Already in the manufacturing process, **we add lactase to our lactose-free varieties**, which are based on cow's milk. The process of breaking down that usually takes place in the body is already finished beforehand. **Therefore, you can indulge all of your guests with our lactose-free products without causing them any health problems. Naturally, we focus on quality and taste in this range, too.**

Your benefits:

- ✓ High-quality products
- ✓ Lactose free
- ✓ Suitable for a vegetarian diet
- ✓ Developed exclusively for expert chefs
- ✓ Gelatine free



Semi-Skimmed Milk 1.5 % ²		ambient	
Art. no.	1119	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Buttermilk Dessert Blueberry ³		ambient	
Art. no.	2633	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Mango ³		ambient	
Art. no.	2630	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Lime-Lemon ³		ambient	
Art. no.	2632	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Mango ³		ambient	
Art. no.	2840	Allergy labelling	Milk
Unit	85 g	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Lime-Lemon ³		ambient	
Art. no.	2841	Allergy labelling	Milk
Unit	85 g	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Farm Dessert Buttermilk ²			
Art. no.	86290	Allergy labelling	Milk
Unit	125 g	SL at Production	35 d
Fat content per 100 g	5.0 g		

Mixed tray, available flavours:
Strawberry Vanilla, Apricot Mango Vanilla,
Pear Vanilla and Raspberry Vanilla



²Lactose content < 0,01 g/100 g
³Lactose content < 0,1 g/100 g

SUGAR-REDUCED DESSERTS


For especially discerning target groups


frischli was one of the first to respond to contemporary market demand and has adapted their tasty dessert innovations to tend to age-appropriate needs. **Top conditions for a child-oriented diet.** Perfectly suitable for catering in hospitals and nursing facilities, too.

Your benefits:


- ✓ With little fat in the milk portion
- ✓ With a maximum of 6 % added sugar
- ✓ Suitable for a vegetarian diet
- ✓ Wide range of high quality desserts
- ✓ Taste like homemade
- ✓ Ready-to-serve
- ✓ Gelatine free
- ✓ Organic products officially certified with EU organic quality signet





	Milk Pudding Shortbread ambient		
Art. no.	2542	Allergy labelling	Milk, Gluten, Nuts
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		

	Milk Pudding Chocolate ambient		
Art. no.	2540	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		

	Milk Pudding Vanilla ambient		
Art. no.	2541	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		

	Rice Pudding ambient		
Art. no.	2500	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		

	Semolina Porridge ambient		
Art. no.	2530	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		

	Red Fruit Jelly ambient		
Art. no.	2650	Allergy labelling	Milk
Unit	5 kg	SL at Production	5 m
Fat content per 100 g	0.2 g		



	Organic Milk Pudding Chocolate ambient		
Art. no.	2535	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.7 g		
			DE-ÖKO-001

	Organic Milk Pudding Vanilla ambient		
Art. no.	2536	Allergy labelling	Milk
Unit	5 kg	SL at Production	4.5 m
Fat content per 100 g	1.4 g		
			DE-ÖKO-001

	Organic Rice Pudding ambient		
Art. no.	2501	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.3 g		
			DE-ÖKO-001



Also try our desserts in a cup with little sugar!

Ask your field trade manager!

CUP-SIZED PORTIONS

Pure, fruity or classics – simply tasty


There is indulgence in a cup – in each product from our extensive range of single serve desserts: for every taste and every requirement, whether for company or school catering, in the foodservice, hotel or health and care industry. 20 cups of pure delight in every tray.


Simply practical, hygienic and tasty!


Your benefits:

- ✓ Large selection: a broad portfolio covering natural and fruity flavours, dairy desserts or jellies as well as plant-based alternatives
- ✓ Quick desserts
- ✓ Perfect for tray systems
- ✓ Various portion sizes and fat content levels
- ✓ No sweeteners or gelatine
- ✓ Plant-based products in outstanding organic quality & V-label certified




	Skimmed Milk Yoghurt 0.1 %		
Art. no.	27030	Allergy labelling	Milk
Unit	150 g	SL at Production	35 d
Fat content per 100 g	0.1 g		


	Yoghurt 3.5 %		
Art. no.	27330	Allergy labelling	Milk
Unit	150 g	SL at Production	35 d
Fat content per 100 g	3.5 g		

	Jovel Yoghurt Dessert <0.1 %	ambient	
Art. no.	24019	Allergy labelling	Milk
Unit	100 g	SL at Production	6 m
Fat content per 100 g	<0.1 g		


Mixed tray, available flavours:
Strawberry, Cherry, Peach & Passion fruit, Vanilla

	Jovel Yoghurt Dessert <0.1 %	ambient	
Art. no.	24029	Allergy labelling	Milk
Unit	125 g	SL at Production	6 m
Fat content per 100 g	<0.1 g		


Mixed tray, available flavours:
Strawberry, Cherry, Peach & Passion fruit, Vanilla

	Jovel Yoghurt Dessert 3.5 %	ambient	
Art. no.	24069	Allergy labelling	Milk
Unit	100 g	SL at Production	6 m
Fat content per 100 g	3.5 g		


Mixed tray, available flavours:
Strawberry, Cherry, Peach & Passion fruit, Vanilla

	Jovel Yoghurt Dessert 3.5 %	ambient	
Art. no.	24079	Allergy labelling	Milk
Unit	125 g	SL at Production	6 m
Fat content per 100 g	3.5 g		


Mixed tray, available flavours:
Strawberry, Cherry, Peach & Passion fruit, Vanilla

	Yoghurt with Fruit sugar-reduced 3.3 %		
Art. no.	28419	Allergy labelling	Milk
Unit	125 g	SL at Production	36 d
Fat content per 100 g	3.3 g		


Mixed tray, available flavours:
Strawberry, Forest Fruit, Sour Cherry, Peach Passion Fruit

	Cream Cups 6.1 %		
Art. no.	28519	Allergy labelling	Milk
Unit	125 g	SL at Production	73 d
Fat content per 100 g	6.1 g		


Mixed tray, available flavours:
Strawberry Vanilla, Cherry, Apricot Mango

	Farm Yoghurt 3.5 %		
Art. no.	88925	Allergy labelling	Milk
Unit	125 g	SL at Production	35 d
Fat content per 100 g	3.5 g		

Mixed tray, available flavours:
Strawberry, Cherry, Peach & Passion fruit, Vanilla

	Yoghurt Creation 3.5 %		
Art. no.	28099	Allergy labelling	Milk
Unit	100 g	SL at Production	35 d
Fat content per 100 g	3.5 g		


Mixed tray, available flavours:
Strawberry, Cherry, Peach & Passion fruit, Vanilla

	Farm Dessert Buttermilk		
Art. no.	86290	Allergy labelling	Milk
Unit	125 g	SL at Production	35 d
Fat content per 100 g	5.0 g		


Mixed tray, available flavours:
Strawberry Vanilla, Apricot Mango Vanilla, Pear Vanilla & Raspberry Vanilla

Lactose free

Lactose free



Buttermilk Dessert Mango		ambient	
Art. no.	2840	Allergy labelling	Milk
Unit	85 g	SL at Production	2.5 m
Fat content per 100 g	3.4 g		




Buttermilk Dessert Lime-Lemon		ambient	
Art. no.	2841	Allergy labelling	Milk
Unit	85 g	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Fruit Dessert Strawberry		ambient	
Art. no.	2820	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	5.0 g		




Fruit Dessert Fruit of the Forest		ambient	
Art. no.	2821	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	5.0 g		




Chocolate Pudding		ambient	
Art. no.	2810	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	6.2 g		




Vanilla Pudding		ambient	
Art. no.	2811	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	6.1 g		




Hazelnut Nougat Pudding		ambient	
Art. no.	2812	Allergy labelling	Milk, Hazelnut
Unit	85 g	SL at Production	6 m
Fat content per 100 g	3.7 g		



Panna Cotta Pudding		ambient	
Art. no.	2813	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	6.1 g		



Caramel Pudding		ambient	
Art. no.	2814	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	6.0 g		




Semolina Pudding		ambient	
Art. no.	2815	Allergy labelling	Milk, Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 g	6.0 g		



Our tasty cup-sized portions are also partially available in 5 kg pails – Discover our entire assortment: www.frischli-foodservice.de/en


Lactose free




Milk Pudding Chocolate		ambient	
Art. no.	2830	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	1.5 g		




Milk Pudding Vanilla		ambient	
Art. no.	2831	Allergy labelling	Milk
Unit	85 g	SL at Production	6 m
Fat content per 100 g	1.5 g		




Milk Pudding Shortbread		ambient	
Art. no.	2832	Allergy labelling	Milk, Nuts, Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 g	1.5 g		




Organic Oat Dessert Chocolate		ambient	
Art. no.	7580	Allergy labelling	Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 g	5.1 g		




Organic Oat Dessert Salted Caramel		ambient	
Art. no.	7581	Allergy labelling	Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 g	4.7 g		


Chocolate Pudding with Cream		ambient	
Art. no.	28320	Allergy labelling	Milk
Unit	125 g	SL at Production	29 d
Fat content per 100 g	1.1 g		




Vanilla Pudding with Cream		ambient	
Art. no.	28321	Allergy labelling	Milk
Unit	125 g	SL at Production	29 d
Fat content per 100 g	1.0 g		



Jelly Type Red Fruit with Cream		ambient	
Art. no.	23050	Allergy labelling	Milk
Unit	125 g	SL at Production	26 d
Fat content per 100 g	1.0 g		












Mousse au Chocolat		ambient	
Art. no.	28500	Allergy labelling	Milk
Unit	75 g	SL at Production	27 d
Fat content per 100 g	6.5 g		

















Mousse Type Lemon		ambient	
Art. no.	28501	Allergy labelling	Milk
Unit	75 g	SL at Production	27 d
Fat content per 100 g	5.0 g		































Duo Swirl Chocolate Vanilla		ambient	
Art. no.	28510	Allergy labelling	Milk
Unit	100 g	SL at Production	31 d
Fat content per 100 g	3.3 g		

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Milk & Alternatives							
Whole Milk	3324	3.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 m
 Whole Milk	25510	3.5 g	10 × 1 l	600	milk	DE GB NL	21 d
Semi-Skimmed Milk	3325	1.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 m
 Semi-Skimmed Milk	21510	1.5 g	10 × 1 l	600	milk	DE GB NL	21 d
Semi-Skimmed Milk ¹	1119	1.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES SE DK PL	6 m
Skimmed Milk	3319	0.1 g	12 × 1 l	720	milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 m
Organic Whole Milk	7000	3.8 g	12 × 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Organic Semi-Skimmed Milk	7002	1.5 g	12 × 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Whole Milk	1270	3.5 g	5 l BiB	108	milk	DE GB FR GR IT PT SLO ES	6 m
Semi-Skimmed Milk	1271	1.5 g	5 l BiB	108	milk	DE GB FR GR IT PT SLO ES	6 m
 Whole Milk	25370	3.5 g	10 l BiB	96	milk	DE GB NL FR	30 d
 Semi-Skimmed Milk	21370	1.5 g	10 l BiB	96	milk	DE GB NL FR	30 d
Organic Whole Milk	45390	3.8 g	10 l BiB	96	milk	DE GB NL DK PL	6 m
Organic Semi-Skimmed Milk	41390	1.5 g	10 l BiB	96	milk	DE GB NL DK PL	6 m
Buttermilk Product	1470	0.5 g	12 × 1 l	864	milk	DE GB NL SE DK PL	3.5 m
 Buttermilk	23510	0.5 g	10 × 1 l	600	milk	DE GB NL	25 d
 Buttermilk	21100	0.5 g	10 kg	39	milk	DE	36 d
Organic Oat Drink	7510	1.5 g	12 × 1 l	864	gluten	DE GB FR NL SE DK	12 m
 Whole Milk	45630	3.5 g	10 × 0.5 l	1050	milk	DE	21 d
 Semi-Skimmed Milk	41630	1.5 g	10 × 0.5 l	1050	milk	DE	21 d
Whole Milk	11101	3.5 g	12 × 0.5 l	1440	milk	DE GB FR PT NL	12 m
 Chocolate Drink	52030	1.5 g	10 × 0.5 l	1050	milk	DE	28 d
Chocolate Drink	1121	0.2 g	12 × 0.5 l	1440	milk	DE GB DK	3.5 m
Organic Oat Drink Chocolate	7520	0.8 g	12 × 0.5 l	1440	gluten	DE GB DK	8 m
Coffee Refinement							
Coffeemilk	1130	7.5 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT	6 m
Coffeemilk	1131	4.0 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT CZ SK	6 m
Coffeemilk	1140	4.0 g	240 × 15 ml	26880	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Coffeemilk	1141	4.0 g	240 × 10 ml	34560	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Cappuccinomilk	1163	2.6 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT GR AE	6 m
Evaporated Milk	1189	7.5 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT CZ SK	6 m
Evaporated Milk	1190	4.0 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT	6 m
Evaporated Milk	1138	7.5 g	240 × 7.5 g	38400	milk	DE GB FR NL IT ES PT DK SE	6 m
Evaporated Milk	1139	4.0 g	240 × 7.5 g	38400	milk	DE GB FR NL IT ES PT DK SE	6 m
Coffee Cream	1164	10 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT DK CZ SK	6 m
Coffee Cream	1142	10 g	240 × 15 g	26880	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Coffee Cream	1143	10 g	240 × 10 g	46080	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Coffee Cream	1144	10 g	240 × 7.5 g	46080	milk	DE GB FR NL IT ES PT DK CZ SK HU GR	4.5 m
Coffee Cream	1176	10 g	10 × 10 g	3000	milk	DE GB FR NL IT CZ SK BE BIH RO GR MK ES	4.5 m
Organic Oat Coffee Creamer	7560	1.5 g	100 × 15 ml	18600	gluten	DE GB	8 m

¹ Lactose content < 0,01 g / 100 g


Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Cream & Alternatives							
 Whipping Cream	23105	33 g	10 × 1 kg	600	milk	DE	26 d
Whipping Cream	11150	30 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT CZ SK HU DK	6 m
Whipping Cream	11460	32 g	10 × 1 kg	600	milk	DE GB FR NL IT ES SI HU AE	6 m
Whipping Cream	1239	35.01 g	12 × 1 kg	864	milk	DE GB FR NL IT ES CZ SK DK HU GR	6 m
Organic Whipping Cream	7020	30 g	12 × 1 kg	864	milk	DE GB FR NL SE DK PL	3.5 m
 Whipping Cream	13300	33 g	5 kg	120	milk	DE GB FR	24 d
 Whipping Cream	12500	30 g	5 kg	120	milk	DE GB FR	24 d
Whipping Cream	1260	30 g	5 kg BiB	108	milk	DE GB IT ES CZ SE SK DK PL	4 m
 Whipping Cream	24880	33 g	5 kg BiB	140	milk	DE	28 d
Whipping Cream	3205	35 g	10 kg BiB	96	milk	FR	4 m
Chef's Cream	11188	20 g	12 × 1 kg	864	milk	DE GB FR NL ES DK CZ SK HU GR PL	6 m
Chef's Cream	11172	15 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT SE DK HU	6 m
Chef's Cream	11474	10 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT CZ SK SI	6 m
Chef's Cream	11182	18 g	12 × 1 kg	864	milk	FR GB	6 m
Organic Oat Creme Cuisine	7530	13 g	12 × 1 kg	864	gluten	DE GB FR NL SE DK	12 m
Organic Chef's Cream	7030	20 g	12 × 1 kg	864	milk	DE GB FR NL SE DK PL	6 m
Crème Double Cream	1186	45 g	12 × 1 kg	864	milk	DE GB FR NL IT ES CZ HU	6 m
Solid Chef's Cream	1173	20 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT	6 m
 Crème Fraîche	22052	30 g	5 kg	120	milk	FR	35 d
 Crème Fraîche	22362	15 g	5 kg	120	milk	FR	35 d
 Crème Fraîche	22613	38 g	6 × 1 kg	540	milk	DE NL	35 d
 Crème Fraîche	22650	38 g	5 kg	120	milk	DE	35 d
 Crème Fraîche	22001	30 g	5 kg	120	milk	DE	35 d
 Crème Fraîche	22108	30 g	10 kg	52	milk	DE	35 d
 Sour Cream	21000	24 g	5 kg	120	milk	DE	35 d
 Sour Cream	20100	10 g	5 kg	120	milk	DE	35 d
 Sour Cream	21001	24 g	5 kg	120	milk	DE	35 d
 Sour Cream	20101	10 g	5 kg	120	milk	DE	35 d
Sour Cream	11277	24 g	12 × 1 kg	864	milk	DE GB FR NL IT ES DK CZ PT SE TW	6 m
Sour Cream	1182	24 g	12 × 1 kg	864	milk	DE GB NL IT SE DK PL CZ HU	6 m
Sour Cream	11181	10 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT	6 m
Savoury Sauces							
Sauce Hollandaise Classic	1204	25 g	12 × 1 l	864	milk, egg	DE GB FR NL IT ES CZ SK HU	6 m
Gratin Sauce	1203	16 g	6 × 1 l	864	milk, celery	DE GB FR NL IT ES CZ SK HU	6 m
Sauce Hollandaise Cullus	1209	49 g	12 × 1 l	864	milk, egg	DE GB FR NL IT ES CZ SK HU	6 m

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Natural Yoghurts & Quark							
 Yoghurt	24200	3.5 g	5 kg	120	milk	DE	35 d
 Yoghurt	24000	3.5 g	10 kg	52	milk	DE	35 d
 Low-fat Yoghurt	23100	1.5 g	5 kg	120	milk	DE	35 d
 Skimmed-Milk Yoghurt	71200	0.1 g	5 kg	120	milk	DE	35 d
 Yoghurt	74200	3.5 g	5 kg	120	milk	DE	35 d
Kitchen Yoghurt	1184	3.5 g	12 x 1 l	864	milk	DE GB FR NL IT DK CZ HU TW SK UA	8 m
 Natural Yoghurt Turkish style	75000	3.5 g	10 kg	52	milk	DE TR SE EN	35 d
 Natural Yoghurt Turkish style	76000	10 g	10 kg	52	milk	DE TR SE EN	35 d
 Fromage Blanc Nature	23852	3.1 g	5 kg	120	milk	FR	35 d
Oat Nature	7540	4.2 g	5 kg	96	gluten	DE	6 m
 Low-fat Quark	26150	0.1 g	5 kg	100	milk	DE	35 d
 Low-fat Quark	26110	0.1 g	10 kg	52	milk	DE	35 d
 Creamy Quark with Yoghurt	26510	0.1 g	10 kg	52	milk	DE	35 d
 Regular Quark	26650	10g (40% FDM)	5 kg	100	milk	DE	35 d
 Quark with Herbs	26660	9.4g (40% FDM)	5 kg	100	milk	DE	35 d
Fruit Yoghurts & Quark							
 Yoghurt Creation Strawberry	28110	1.5 g	5 kg	120	milk	DE	35 d
 Yoghurt Creation Strawberry	27510	3.5 g	5 kg	120	milk	DE	35 d
 Yoghurt Creation Peach Passion Fruit	28120	1.5 g	5 kg	120	milk	DE	35 d
 Yoghurt Creation Cherry	28140	1.5 g	5 kg	120	milk	DE	35 d
 Fruit Yoghurt Blueberry	27531	3.5 g	5 kg	120	milk	DE	36 d
 Fruit Yoghurt Strawberry	27511	3.5 g	5 kg	120	milk	DE	36 d
 Fruit Yoghurt Peach Passion Fruit	27521	3.5 g	5 kg	120	milk	DE	36 d
 Fruit Yoghurt Apple Pomegranate	27571	3.5 g	5 kg	120	milk	DE	36 d
 Fruit Yoghurt Banana	27551	3.5 g	5 kg	120	milk	DE	36 d
 Fruit Yoghurt Mango	27581	3.5 g	5 kg	120	milk	DE	36 d
 Fruit Quark Strawberry	26810	3.8g (20% FDM)	5 kg	100	milk	DE	40 d
 Fruit Quark Blueberry	26830	3.9g (20% FDM)	5 kg	100	milk	DE	40 d
 Fruit Quark Cherry	26840	3.9g (20% FDM)	5 kg	100	milk	DE	40 d
 Vanilla Quark	26860	4.1g (20% FDM)	5 kg	100	milk	DE	40 d
Dessert Range & Toppings							
Panna Cotta	2670	17 g	6 x 1 kg	864	milk	DE GB FR NL IT ES PT CZ SK	6 m
Tiramisucreme	1162	21 g	6 x 1 kg	864	milk	DE GB FR NL ES DK CZ SK HU	6 m
Crème Anglaise	1220	4.2 g	6 x 1 kg	864	milk, egg	GB FR NL CZ SK	6 m
Chocolate Pudding	2550	6.2 g	5 kg	96	milk	DE	6 m
Vanilla Pudding	2551	6.1 g	5 kg	96	milk	DE	6 m
Dark Chocolate Pudding	2569	5.2 g	5 kg	96	milk	DE	6 m
Caramel Pudding	2553	6.0 g	5 kg	96	milk	DE	6 m
Panna Cotta Pudding	2556	6.1 g	5 kg	96	milk	DE	6 m
Milk Pudding Chocolate	2540	1.5 g	5 kg	96	milk	DE	6 m
Milk Pudding Vanilla	2541	1.5 g	5 kg	96	milk	DE	6 m
Milk Pudding Shortbread	2542	1.5 g	5 kg	96	milk, gluten, nuts	DE	6 m

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Organic Milk Pudding Chocolate	2535	1.7 g	5 kg	96	milk	DE	6 m
Organic Milk Pudding Vanilla	2536	1.4 g	5 kg	96	milk	DE	4.5 m
Organic Rice Pudding	2501	1.3 g	5 kg	96	milk	DE	6 m
Organic Oat Dessert Chocolate	7541	5.1 g	3 kg	144	gluten	DE	6 m
Organic Oat Dessert Salted Caramel	7542	4.7 g	3 kg	144	gluten	DE	6 m
Oat Dessert Red Fruits	7549	3,4 g	5 kg	96	gluten	DE	6 m
Oat Dessert Mango Passion Fruit	7548	3,4 g	5 kg	96	gluten	DE	6 m
Mandarin Mascarpone Crème	2567	5.1 g	5 kg	96	milk	DE	6 m
Banana Split Cream	2563	6.0 g	5 kg	96	milk, soy	DE	6 m
Cheesecake Dessert	2574	6.0 g	5 kg	96	milk, egg	DE	6 m
Rice Pudding	2500	1.5 g	5 kg	96	milk	DE	6 m
Semolina Porridge	2530	1.5 g	5 kg	96	milk, gluten	DE	6 m
Red Fruit Jelly	2650	0.2 g	5 kg	96	-	DE	5 m
Fruit Dessert Strawberry	2560	5.0 g	5 kg	96	milk	DE	6 m
Fruit Dessert Fruit of the Forest	2562	5.0 g	5 kg	96	milk	DE	6 m
Buttermilk Dessert Blueberry ¹	2633	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Mango ¹	2630	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2632	3.4 g	5 kg	96	milk	DE	2.5 m
Chocolate Sauce	1200	9.3 g	6 x 1 l	864	milk	DE GB FR NL IT ES CZ SK HU	6 m
Custard	1202	9.6 g	12 x 1 l	864	milk	DE GB FR NL IT ES PL CZ SK HU	6 m
Bourbon Vanilla Sauce	1208	11 g	6 x 1 l	864	milk	DE GB FR NL IT ES CZ SK HU	6 m
Vanilla Dessert Sauce	1249	6.0 g	5 l	96	milk	DE	6 m
Organic Oat Vanilla Sauce	7550	4.6 g	12 x 1 l	864	gluten	DE GB	6 m
Strawberry Puree	2636	0 g	5 x 1 kg	420	-	DE GB FR NL	12 m
Raspberry Puree	2640	0 g	5 x 1 kg	420	-	DE GB FR NL	12 m
Mango Puree	2638	0 g	5 x 1 kg	420	-	DE GB FR NL	12 m
Passion Fruit Puree	2639	0 g	5 x 1 kg	420	-	DE GB FR NL	12 m
Ice Cream							
frischli Vanilla Soft Serve	25865	3.7 g	5 l	140	milk	DE GB	6 m
frischli Chocolate Soft Serve	25866	4.4 g	5 l	140	milk	DE GB	9 m
frischli Chocolate Soft Serve Vegan	25886	3.6 g	5 l	140	milk	DE GB	9 m
 frischli Frozen Yoghurt	25875	4.4 g	5 l	140	milk	DE GB	6 m
Carolina Premium Ice Cream Base Latte Naturale*	45873	5.9 g	11 kg	96	milk	DE GB	6 m
Carolina Premium Ice Cream Base Cioccolato*	45874	8.5 g	11 kg	96	milk	DE GB	9 m
Carolina Premium Ice Cream Base Latte Cremosa*	45875	5.8 g	11 kg	96	milk	DE GB	6 m
Carolina Premium Ice Cream Base Cioccolato Vegano*	45879	3.6 g	11 kg	96	milk	DE GB	9 m
Wiesehoff Ice Cream Base	45870	6.6 g	11 kg	72	milk	DE GB	12 m













¹ Lactose content < 0,01 g/100 g

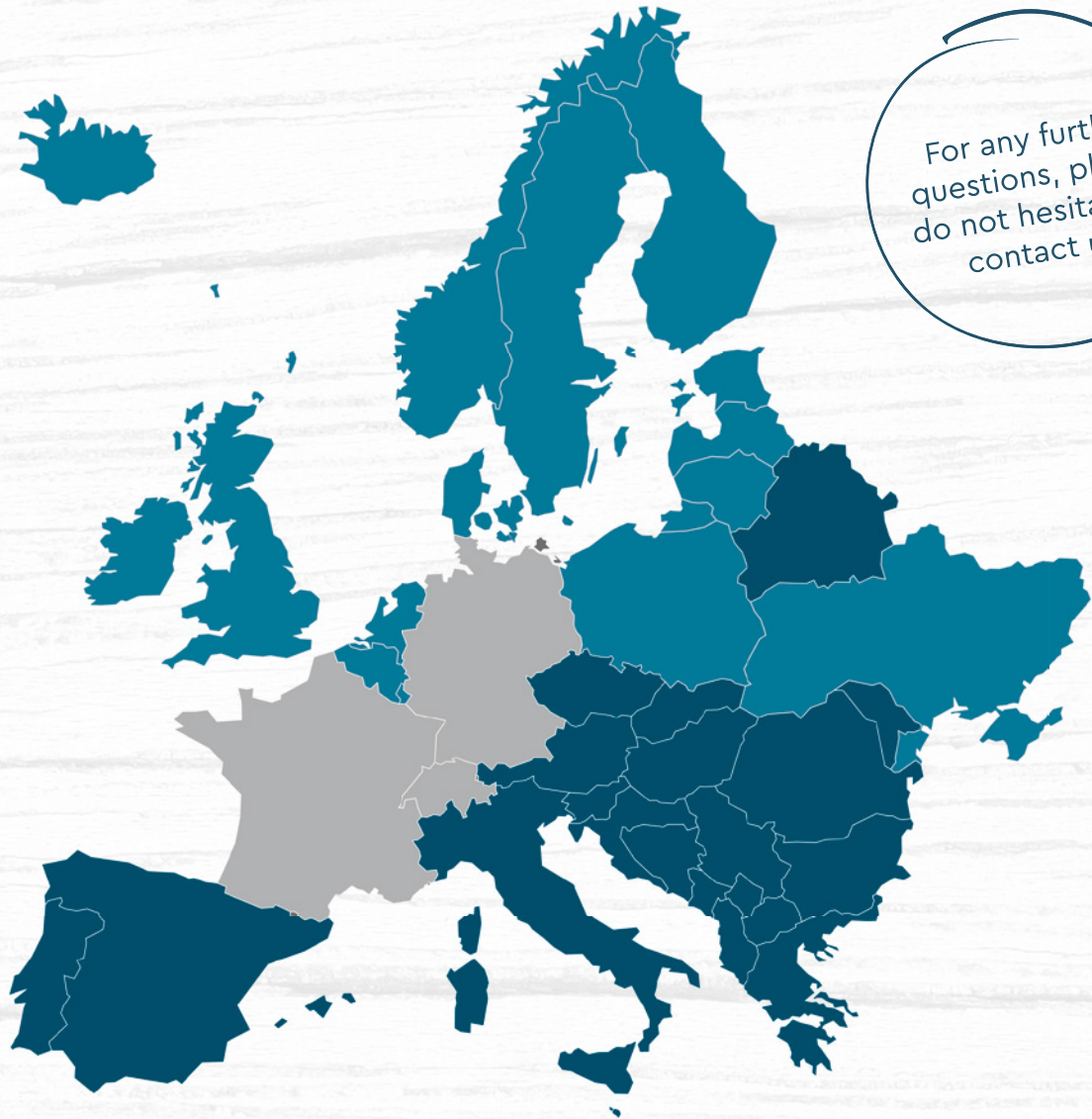
*Carolina ice cream bases are also available with Dutch and French product declarations. Please contact our sales team if you have any questions.

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Organic Range							
Organic Semi-Skimmed Milk	7002	1.5 g	12 x 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Organic Whole Milk	7000	3.8 g	12 x 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Organic Semi-Skimmed Milk	41390	1.5 g	10 l BiB	96	milk	DE GB NL DK PL	6 m
Organic Whole Milk	45390	3.8 g	10 l BiB	96	milk	DE GB NL DK PL	6 m
Organic Whipping Cream	7020	30 g	12 x 1 kg	864	milk	DE GB FR NL SE DK PL	3.5 m
Organic Chef's Cream	7030	20 g	12 x 1 kg	864	milk	DE GB FR NL SE DK PL	6 m
Organic Milk Pudding Chocolate	2535	1.7 g	5 kg	96	milk	DE	6 m
Organic Milk Pudding Vanilla	2536	1.4 g	5 kg	96	milk	DE	4.5 m
Organic Rice Pudding	2501	1.3 g	5 kg	96	milk	DE	6 m
Plant Based Range							
Organic Oat Drink	7510	1.5 g	12 x 1 l	864	gluten	DE GB FR NL SE DK	12 m
Organic Oat Coffee Creamer	7560	1.5 g	100 x 15 ml	18600	gluten	DE GB	8 m
Organic Oat Drink Chocolate	7520	0.8 g	12 x 0.5 l	1440	gluten	DE GB DK	8 m
Organic Oat Creme Cuisine	7530	13 g	12 x 1 l	864	gluten	DE GB FR NL SE DK	12 m
Oat Nature	7540	4,2 g	5 kg	96	gluten	DE	6 m
Organic Oat Dessert Chocolate	7541	5.1 g	3 kg	144	gluten	DE	6 m
Organic Oat Dessert Salted Caramel	7542	4.7 g	3 kg	144	gluten	DE	6 m
Organic Oat Dessert Chocolate	7580	5.1 g	20 x 85 g	4000	gluten	DE GB	6 m
Organic Oat Dessert Salted Caramel	7581	4.7 g	20 x 85 g	4000	gluten	DE GB	6 m
Oat Dessert Red Fruits	7549	3,4 g	5 kg	96	gluten	DE	6 m
Oat Dessert Mango Passion Fruit	7548	3,4 g	5 kg	96	gluten	DE	6 m
Organic Oat Vanilla Sauce	7550	4.6 g	12 x 1 l	864	gluten	DE GB	6 m
Lactose Free Range							
Semi-Skimmed Milk ²	1119	1.5 g	12 x 1 l	720	milk	DE GB FR NL IT ES SE DK PL	6 m
Buttermilk Dessert Blueberry ¹	2633	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Mango ¹	2630	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2632	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Mango ¹	2840	3.4 g	20 x 85 g	4000	milk	DE GB	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2841	3.4 g	20 x 85 g	4000	milk	DE GB	2.5 m
 Farm Dessert Buttermilk ²	86290	5.0 g	20 x 125 g	3200	milk	DE	35 d
Sugar-Reduced Desserts							
Milk Pudding Shortbread	2542	1.5 g	5 kg	96	milk, gluten, nuts	DE	6 m
Milk Pudding Chocolate	2540	1.5 g	5 kg	96	milk	DE	6 m
Milk Pudding Vanilla	2541	1.5 g	5 kg	96	milk	DE	6 m
Rice Pudding	2500	1.5 g	5 kg	96	milk	DE	6 m
Semolina Porridge	2530	1.5 g	5 kg	96	milk, gluten	DE	6 m
Red Fruit Jelly	2650	0.2 g	5 kg	96	-	DE	5 m
Organic Milk Pudding Chocolate	2535	1.7 g	5 kg	96	milk	DE	6 m
Organic Milk Pudding Vanilla	2536	1.4 g	5 kg	96	milk	DE	4.5 m
Organic Rice Pudding	2501	1.3 g	5 kg	96	milk	DE	6 m

¹ Lactose content < 0,1 g/100 g

² Lactose content < 0,01 g/100 g

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Cup-Sized Portions							
 Skimmed Milk Yoghurt	27030	0.1 g	20 x 150 g	3200	milk	DE	35 d
 Yoghurt	27330	3.5 g	20 x 150 g	3200	milk	DE	35 d
Jovel Yoghurt Dessert	24019	<0.1 g	20 x 100 g	4000	milk	DE GB	6 m
Jovel Yoghurt Dessert	24029	<0.1 g	20 x 125 g	3200	milk	DE GB	6 m
Jovel Yoghurt Dessert	24069	3.5 g	20 x 100 g	4000	milk	DE GB	6 m
Jovel Yoghurt Dessert	24079	3.5 g	20 x 125 g	3200	milk	DE GB	6 m
 Yoghurt with Fruit sugar-reduced	28419	3.3 g	20 x 125 g	3840	milk	DE	36 d
Cream Cups	28519	6.1 g	20 x 125 g	3840	milk	DE	73 d
 Farm Yoghurt	88925	3.5 g	20 x 125 g	3200	milk	DE	35 d
 Yoghurt Creation	28099	3.5 g	20 x 100 g	4000	milk	DE	35 d
 Farm Dessert Buttermilk ²	86290	5.0 g	20 x 125 g	3200	milk	DE	35 d
Buttermilk Dessert Mango ¹	2840	3.4 g	20 x 85 g	4000	milk	DE GB	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2841	3.4 g	20 x 85 g	4000	milk	DE GB	2.5 m
Fruit Dessert Strawberry	2820	5.0 g	20 x 85 g	4000	milk	DE GB	6 m
Fruit Dessert Fruit of the Forest	2821	5.0 g	20 x 85 g	4000	milk	DE GB	6 m
Chocolate Pudding	2810	6.2 g	20 x 85 g	4000	milk	DE GB	6 m
Vanilla Pudding	2811	6.1 g	20 x 85 g	4000	milk	DE GB	6 m
Hazelnut Nougat Pudding	2812	3.7 g	20 x 85 g	4000	milk, hazelnut	DE GB	6 m
Panna Cotta Pudding	2813	6.1 g	20 x 85 g	4000	milk	DE GB	6 m
Caramel Pudding	2814	6.0 g	20 x 85 g	4000	milk	DE GB	6 m
Semolina Pudding	2815	6.0 g	20 x 85 g	4000	milk, gluten	DE GB	6 m
Milk Pudding Chocolate	2830	1.5 g	20 x 85 g	4000	milk	DE GB	6 m
Milk Pudding Vanilla	2831	1.5 g	20 x 85 g	4000	milk	DE GB	6 m
Milk Pudding Shortbread	2832	1.5 g	20 x 85 g	4000	milk, gluten, nuts	DE GB	6 m
Organic Oat Dessert Chocolate	7580	5.1 g	20 x 85 g	4000	gluten	DE GB	6 m
Organic Oat Dessert Salted Caramel	7581	4.7 g	20 x 85 g	4000	gluten	DE GB	6 m
 Chocolate Pudding with Cream	28320	1.1 g	24 x 125 g	3840	milk	DE	29 d
 Vanilla Pudding with Cream	28321	1.0 g	24 x 125 g	3840	milk	DE	29 d
 Jelly Type Red Fruit with Cream	23050	1.0 g	24 x 125 g	3840	milk	DE	26 d
 Mousse au Chocolat	28500	6.5 g	24 x 75 g	3840	milk	DE	27 d
 Mousse Type Lemon	28501	5.0 g	24 x 75 g	3840	milk	DE	27 d
 Duo Swirl Chocolate Vanilla	28510	3.3 g	24 x 100 g	3840	milk	DE	31 d



For any further questions, please do not hesitate to contact us!

We are here for you!

INKE ENGELMANN
BOJAN KOLARIC

Key-Account Manager
Food Service Europe
Tel. +49 5037 301-0
foodservice-eu@frischli.de

frischli

frischli Milchwerke GmbH
Bahndamm 4, 31547 Rehburg-Loccum, Germany
Phone: +495037-301-0, Fax: +49 50 37 / 301-120
Mail: foodservice-eu@frischli.de, www.frischli-foodservice.de/en