


frischli

PRODUCT RANGE
FOODSERVICE



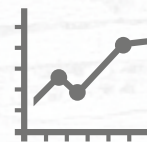
FRISCHLI COMPANY

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 fresh and long-life milk products, such as 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. 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 now offer plant-based alternatives, too!

KEY FACTS*



515 M
Business Volume



33 M
Export



932
Employees



800
Dairy Farmers



1 B KG
Processed Milk a year

* Figures relate to the business year 2020/21

BRANCHES



REHBURG-LOCCUM
Headquarters

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



SCHÖPPINGEN

Fresh dairy products



WEISSENFELS

Long-life milk, curd and fresh desserts



EGGENFELDEN

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



Content

For quick access, click on the desired chapter!



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MILK & 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 **plant-based products**, thus **naturally lactose-free alternatives.** We also offer **organic quality products.**

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
- ✓ Milk alternatives of highest quality with organic and V-label certificate
- ✓ Gelatine free



Delicious milk products for your guests

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.	45510	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.	41510	Allergy labelling	Milk
Unit	1 l	SL at Production	21 d
Fat content per 100 ml	1.5 g		



Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	1119	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 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		



DE-ÖKO-005

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		




DE-ÖKO-005


Find our entire organic range on p. 42 / 43

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.	45170	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.	41170	Allergy labelling	Milk
Unit	10 l	SL at Production	30 d
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 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 Drinks!**



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.	61510	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.





Organic Oat Drink		ambient	
Art. no.	7510	Allergy labelling	Gluten
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		






Organic Oat Drink		ambient	
Art. no.	7511	Allergy labelling	Gluten
Unit	0.5 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		




Milk to go

Not only can you benefit from our tasty milk products in bulk containers – **we also offer practical 0.25 and 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.	45720	Allergy labelling	Milk
	Unit	0.25 l	SL at Production	21 d
	Fat content per 100 ml	3.5 g		



	Semi-Skimmed Milk 1.5 %			
	Art. no.	41720	Allergy labelling	Milk
	Unit	0.25 l	SL at Production	21 d
	Fat content per 100 ml	1.5 g		




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



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




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

ambient




Chocolate drinks in practical 0.5 l containers


Try our chocolate drink trio: ambient storable and RFA 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	3.5 m
	Fat content per 100 ml	5.0 g		

ambient

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



	Organic Oat Drink Chocolate			
	Art. no.	7520	Allergy labelling	Gluten
	Unit	0.5 l	SL at Production	6 m
	Fat content per 100 ml	0.8 g		

ambient

Vegan & lactose free



COFFEE REFINEMENT

For the purest indulgence

Creamy, light and full-flavoured: top off every coffee drink with our **milk 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 alternatives 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.



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 of 2.5 % allows you to **create the perfect milk froth every time**. Another beneficial characteristic: the delicate vanilla aroma and minimal added sugar. **Suitable for all coffee machine types**. Also try our plant-based alternative Barista Organic Oat-Pea.



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			




Barista Organic Oat-Pea				ambient
Art. no.	7500	Allergy labelling	Gluten	
Unit	1 l	SL at Production	6 m	
Fat content per 100 ml	1.5 g			

Vegan & lactose free




Flavourful and expressive


frischli Evaporated Milk with 7.5 % fat and the lighter version with 4 % fat adds a delicate caramel colouring to each coffee. With **great whitening** properties and a **mild flavour**.




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 × 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 × 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. With our oat-based alternative, you will also delight guests who follow a vegan lifestyle. **Finest coffee cream** for demanding bulk consumers in **hotels, the food-service and catering industry**.




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 × 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 × 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 × 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 × 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	6 m	
Fat content per 100 ml	1.5 g			





CREAM & 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 *)




Extremely stable and compact


Our **whipping creams** come with ideal **whipping properties and best taste** for demanding bulk consumers. Refine your meals with our products, become inspired and delight your guests!




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		



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		



Cream 33 %			
Art. no.	13105	Allergy labelling	Milk
Unit	1 kg	SL at Production	34 d
Fat content per 100 g	33 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		



Cream for Whipping non-dairy		ambient	
Art. no.	2700	SL at Production	6 m
Unit	1 l		
Fat content per 100 ml	28 g		

Lactose free







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




Tempting product benefits

Try our products for yourself – we are sure you will be impressed!
You can find this and many more tasty recipes on our website.


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




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

Also available in 10 kg pails.



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

ambient

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

ambient

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. Whisk **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.

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


ambient

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


ambient

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


ambient

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

ambient


	Cream 15 %			
	Art. no.	10500	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	15 g		



	Organic Oat Creme Cuisine			
	Art. no.	7530	Allergy labelling	Gluten
	Unit	1 l	SL at Production	6 m
	Fat content per 100 ml	13 g		

ambient

Vegan & lactose free


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

ambient




For creamy and tasty dips, toppings and sauces

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




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


Also available in 10 kg pails.




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



Crème Double Cream 45 %		ambient	
Art. no.	1186	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	45 g		




Crème Fraîche 38 %			
Art. no.	22610	Allergy labelling	Milk
Unit	1 kg	SL at Production	35 d
Fat content per 100 g	38 g		



Heavy Sour Cream 24 %			
Art. no.	21000	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	24 g		


Also available in 10 kg pails.



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




Solid Chef's Cream 20 %		ambient	
Art. no.	1173	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	20 g		



Crème Fraîche 30 %			
Art. no.	22000	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	30 g		

Also available in 10 kg pails.



Sour Cream 10 %			
Art. no.	20100	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	10 g		

Also available in 10 kg pails.

*contains gelatine

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.



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



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 mythical Greece or 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		

IKARIA Greek Style Yoghurt 10 %			
Art. no.	77446	Allergy labelling	Milk
Unit	1 kg	SL at Production	42 d
Fat content per 100 g	10 g		

Also available in 5 and 10 kg pails.

Greek Summer

ELDERFLOWER YOGHURT WITH RED FRUIT JELLY & CRUNCH

- Ingredients for 10 portions:**
- 1 kg **IKARIA Greek Style Yoghurt 10 %**
 - Elderflower syrup
 - **frischli Red Fruit Jelly**
 - Crunchy cereal chips

- Preparation:**
1. Mix **IKARIA Greek Style Yoghurt 10 %** with elderflower syrup and portion into dessert glasses.
 2. Garnish the sides with **frischli Red Fruit Jelly**.
 3. Chop the crunchy cereal chips briefly and sprinkle across the middle of the dessert.



Tip: Indulge your guests with yoghurt drinks or ice cream!



Jamaica Pepper Mix Dip

- Ingredients for 10 portions:**
- 30 g pepper, mixed
 - 1 kg **IKARIA Greek Style Yoghurt 10 % Fat**
 - 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 **IKARIA Greek Style Yoghurt 10 % Fat** and season with salt, sugar and lime juice.



Tip: Refine dip with grated lime zest.



Natural yoghurts

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

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		

solid

Also available in 10 kg pails and 150 g cups.

Low-Fat Yoghurt 1.5 %

Art. no.	73200	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	1.5 g		

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		

solid

Also available in 10 kg pails and 150 g cups.

Yoghurt 3.5 %

Art. no.	74250	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		

stirred

Kitchen Yoghurt 3.5 %

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

stirred

ambient



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!

Low-Fat Quark

Art. no.	66150	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.

Creamy Quark with Yoghurt

Art. no.	66550	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.

Regular Quark 20 %

Art. no.	66450	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	20 g		

Also available in 10 kg pails.

Regular Quark 40 %

Art. no.	66650	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	40 g		

Also available in 10 kg pails.



FRUIT YOGHURT & QUARK

Perfectly paired

Our **fruity yoghurts and quarks** are great as a dessert. The **mild hint of acidity** from yoghurts and quarks 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



Shelf-stable yoghurt stars*

Add an enticing variety to your menus with **Yo-Fruit*** – e.g. by offering exciting new treats to everyday school life. This range is tailored to age-appropriate requirements: with a **low fat content and 6 % added sugar**. Also ideal as a basis for your own varied creations in your breakfast or dessert selection.

*Yoghurt products

	Yo-Fruit Vanilla				ambient
	Art. no.	1900	Allergy labelling	Milk	
	Unit	5 kg	SL at Production	6 m	
	Fat content per 100 g	1.5 g			

	Yo-Fruit Strawberry				ambient
	Art. no.	1901	Allergy labelling	Milk	
	Unit	5 kg	SL at Production	6 m	
	Fat content per 100 g	1.5 g			

	Yo-Fruit Peach Passion Fruit				ambient
	Art. no.	1902	Allergy labelling	Milk	
	Unit	5 kg	SL at Production	6 m	
	Fat content per 100 g	1.5 g			



Our ambient fruit yoghurts are also available in cup-sized portions!

Pretty Precious

Ingredients for 10 portions:

- 50 g whole grain bread
- 10 g sugar
- 200 g strawberries
- 1 kg **frischli Yo-Fruit Strawberry**




Preparation:

1. Dice the whole grain bread finely and caramelize with sugar.
2. Cut strawberries into halves and slice them.
3. Pour **frischli Yo-Fruit Strawberry** into dessert glasses.
4. Spread strawberries on top and garnish with croutons.




The fresh dessert version

Strawberry, peach passion fruit and many more tasty varieties with **1.5 % or 3.5 % fat** – **Wiesehoff's fruity desserts** impress with outstanding taste and quality.


	Yoghurt Creation Strawberry 1.5 %			
	Art. no.	78110	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	1.5 g		



	Yoghurt Creation Strawberry 3.5 %			
	Art. no.	77510	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	3.5 g		




Also available in 100 g cups.

	Yoghurt Creation Peach Passion Fruit 1.5 %			
	Art. no.	78120	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	1.5 g		




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

	Yoghurt Creation Wild Berries 1.5 %			
	Art. no.	78130	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	1.5 g		




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

	Yoghurt Creation Cherry 1.5 %			
	Art. no.	78140	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	1.5 g		



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

	Yoghurt Creation Vanilla 3.5 %			
	Art. no.	77565	Allergy labelling	Milk
	Unit	5 kg	SL at Production	36 d
	Fat content per 100 g	3.5 g		



Also available in 100 g cups.

Very Berry

WILD 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 **Wiesehoff Yoghurt Creation Wild Berries**

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 **Wiesehoff Yoghurt Creation Wild Berries** into dessert glasses.
4. Spread the compote on top and garnish with cinnamon cashews.



Refreshingly good


Heavenly **creamy, fruity and fresh** – this is what makes our **Quark Dessert** special. Indulge yourself and your guests with the German all-rounder quark combined with the taste of beloved fruits due to its **high fruit content!**

	Quark Dessert Vanilla			
	Art. no.	66860	Allergy labelling	Milk
	Unit	5 kg	SL at Production	40 d
	Fat content per 100 g	20 g		




	Quark Dessert Banana			
	Art. no.	66850	Allergy labelling	Milk
	Unit	5 kg	SL at Production	40 d
	Fat content per 100 g	20 g		



	Quark Dessert Strawberry			
	Art. no.	66810	Allergy labelling	Milk
	Unit	5 kg	SL at Production	40 d
	Fat content per 100 g	20 g		



	Quark Dessert Stracciatella			
	Art. no.	66880	Allergy labelling	Milk
	Unit	5 kg	SL at Production	40 d
	Fat content per 100 g	20 g		



Our Quark Desserts are also available in 85 g cups!

DESSERT RANGE

Tasty dessert moments for gourmets

Delicious desserts are the crowning glory of every menu. This is why we have developed a **multifaceted range or 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 *)



International desserts

Each of our **three 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.



Brûlée creme *		ambient	
Art. no.	2671	Allergy labelling	Milk, Egg
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	16 g		



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



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



*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 spresso-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.



Caipirinha Crème Brûlée

Ingredients for 10 portions:

- 1 kg **frischli Brûléeecreme**
- Grated zest of 2-3 organic limes
- 1 piece of fresh ginger (about 1 cm)
- 2 cl Cachaca (optional)
- Brown sugar

Preparation:

1. Wash the limes in hot water and finely grate the zest. Peel the ginger and press through a garlic crusher or finely grate as well.
2. Heat the **frischli Brûléeecreme**. Stir in the lime zest and ginger. Pour into heat-proof ramekins.
3. Sprinkle the ramekins with sugar and caramelize with the Brûléeecreme torch.
4. Garnish with sliced lime or grated lime zest.



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)


Preperation:


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.



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 50 %**. 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 50 %	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 creamy puddings are also available in 85 g cups!

Ask your field trade manager!




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.

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 Chocolate	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 Vanilla	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 Shortbread	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





Our milk puddings are also available in 85 g cups!


Ask your field trade manager!

Naturally good: our organic desserts

Our ready-to-serve and ambient storable **premium organic milk puddings in the varieties chocolate and vanilla as well as our irresistible rice pudding** impress with **original taste** and carefully selected ingredients. From certified organic production. With **1.5 % fat** in the milk portion and **6 % added sugar**, the organic desserts are **perfect for day care and school catering**.

	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



Available in 85 g cups:
Our Organic Oat Desserts



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 smooth with crunchy chocolate chips** – 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			




Banana Split Cream				ambient
Art. no.	2563	Allergy labelling	Milk, Soy	
Unit	5 kg	SL at Production	6 m	
Fat content per 100 g	6.0 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			
Unit	5 kg	SL at Production	5 m	
Fat content per 100 g	0.2 g			

*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 %**

Preperation:

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			

Iresistibly 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			



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			



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			



¹These varieties are 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	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	9.3 g		



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



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



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

Success to go

Trendy, practical & uncomplicated: desserts to go.
Invite your guests to delicious desserts on the go ideas – while increasing your impulse purchase potential.



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

ICE CREAM
BASE

Perfect for your ice cream production

This is the start of the tasty ice cream season! Inspired by an Italian recipe from the 50s with fresh cream and fresh milk, the **Wiesehoff Ice Cream Base** supports you perfectly in producing your very own ice cream.

Your benefits:

- ✓ Most simple preparation: finished ice cream after just 8 minutes
- ✓ Made without the addition of vegetable fats
- ✓ Can be stored and kept ambient when unopened
- ✓ Handy resealable bag-in-box packaging
- ✓ Ideal for branch and franchise businesses – optimal cost control due to consistent quality
- ✓ Fewer calories: thanks to formula optimisation, the addition of sugar can be reduced by up to 20 %

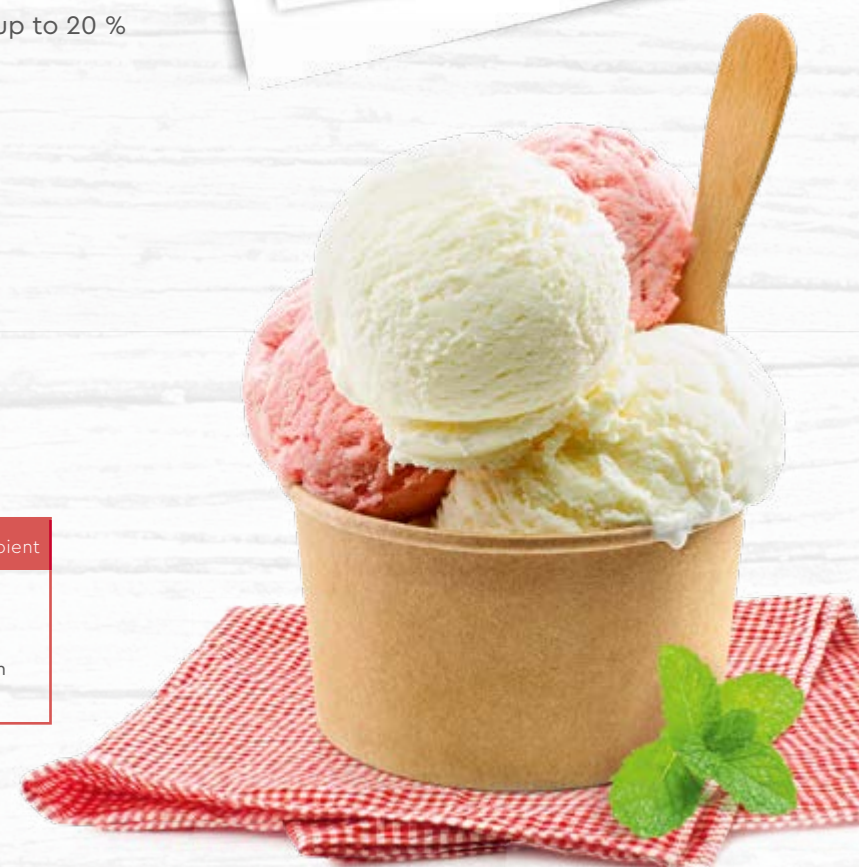
Significant time and cost savings, because:

- ✓ No boiling is required anymore
- ✓ The temperature of the ice cream display case can be adjusted to -11 to -12 °C*

*Storage temperature otherwise at -15 to -16 °C



Ice Cream Base		ambient	
Art. no.	45870	Allergy labelling	Milk
Unit	11 kg	SL at Production	12 m
Fat content per 100 g	6,6 g		



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 produce
- ✓ 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



frischli



YOUR PARTNER FOR CO-PACKING

Customized solutions

Do you have a unique product idea? We are happy to implement it! **frischli and Wiesehoff market 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.

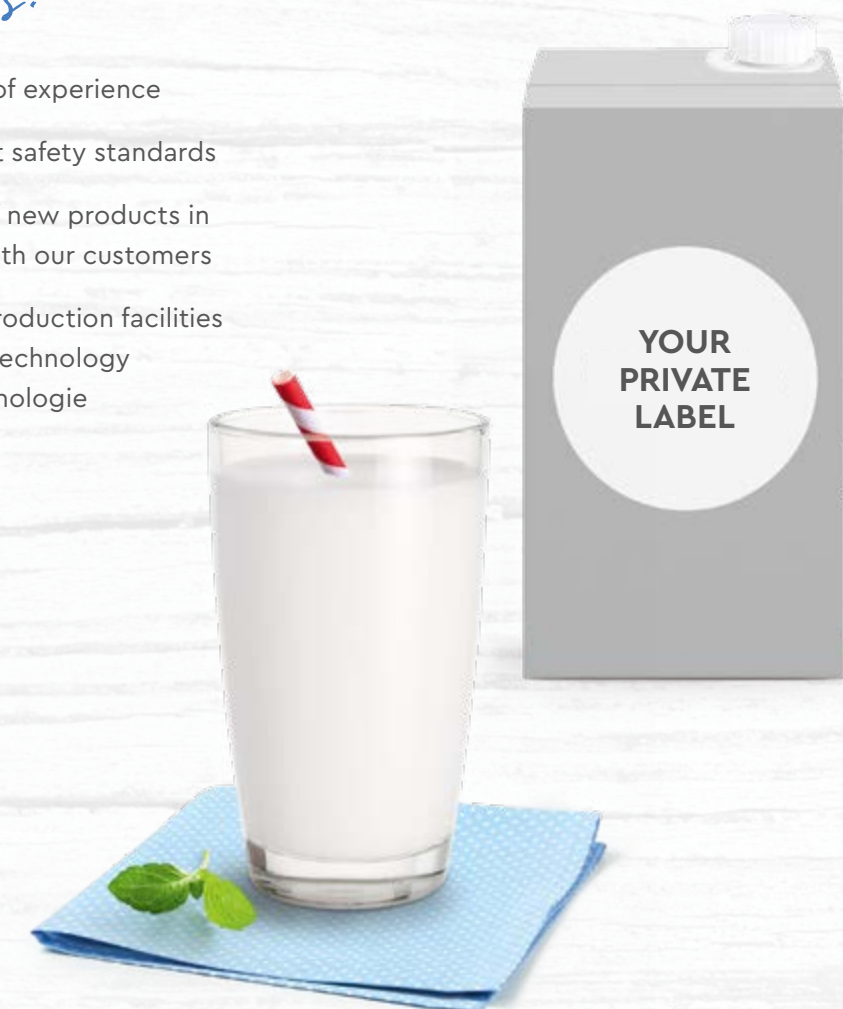
Thanks to our innovative production technology and technical expertise, we are can produce viscous and chunky recipes – aseptically and with an extended shelf life or as fresh produce.

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



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		



DE-ÖKO-001
DE-ÖKO-003
DE-ÖKO-005

PLANT-BASED RANGE

100 % plant-based – 100 % organic – 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 organic quality and uncompromising taste, both of which are greatly important to us.

Your benefits:

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



OAT

THE HEALTHY GRAIN FOR EVERY TASTE



Organic Oat Drink		ambient	
Art. no.	7510	Allergy labelling	Gluten
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Organic Oat Drink		ambient	
Art. no.	7511	Allergy labelling	Gluten
Unit	0.5 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Organic Oat Coffee Creamer		ambient	
Art. no.	7560	Allergy labelling	Gluten
Unit	15 ml	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Barista Organic Oat-Pea		ambient	
Art. no.	7500	Allergy labelling	Gluten
Unit	1 l	SL at Production	6 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	6 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	6 m
Fat content per 100 ml	13 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		

RANGE LACTOSE FREE

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 your guest with our products without. Naturally, we focus on quality and taste in our lactose-free range.**

Your benefits:

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



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



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



Buttermilk Dessert Mango**			ambient
Art. no.	2630	Allergy labelling	Milk
Unit	5 kg	SL at Production	
Fat content per 100 g	3,4 g	2.5 m	



Buttermilk Dessert Lime-Lemon** 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**			ambient
Art. no.	2840	Allergy labelling	Milk
Unit	85 g	SL at Production	
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		
Fat content per 100 g	3,4 g		2.5 m	



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 and Raspberry Vanilla



* Lactose content
< 0,01 g/100 g
** Lactose 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 1.5 % fat in the milk portion
- ✓ With a maximum of 6 % sugar
- ✓ Suitable for a vegetarian diet
- ✓ Wide range of high quality desserts
- ✓ Taste like homemade
- ✓ Ready-to-serve
- ✓ Gelatine free



	Yo-Fruit Vanilla				ambient
	Art. no.	1900	Allergy labelling	Milk	
	Unit	5 kg	SL at Production	6 m	
	Fat content per 100 g	1.5 g			

	Yo-Fruit Strawberry				ambient
	Art. no.	1901	Allergy labelling	Milk	
	Unit	5 kg	SL at Production	6 m	
	Fat content per 100 g	1.5 g			

	Yo-Fruit Peach Passion Fruit				ambient
	Art. no.	1902	Allergy labelling	Milk	
	Unit	5 kg	SL at Production	6 m	
	Fat content per 100 g	1.5 g			

	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		
	Unit	5 kg	SL at Production	5 m	
	Fat content per 100 g	0.2 g			



Our Milk Puddings are also available in 85 g cups!

Ask your field trade manager!

	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			



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, cream and quark puddings 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




Skimmed Milk Yoghurt 0.1 %				
	Art. no.	87030	Allergy labelling	Milk
	Unit	150 g	SL at Production	35 d
	Fat content per 100 g	0.1 g		




Yoghurt 3.5 %				
	Art. no.	87330	Allergy labelling	Milk
	Unit	150 g	SL at Production	35 d
	Fat content per 100 g	3.5 g		




CUP-SIZED PORTIONS

Jovel Yoghurt Dessert <0.1 %				
	Art. no.	84019	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 %				
	Art. no.	84029	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 %				
	Art. no.	84069	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 %				
	Art. no.	84079	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

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




Farm Yoghurt 3.5 %				
	Art. no.	88395	Allergy labelling	Milk
	Unit	150 g	SL at Production	35 d
	Fat content per 100 g	3.5 g		

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




Lactose free

Yoghurt Creation 3.5 %				
	Art. no.	88095	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

Lactose free





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




Buttermilk Dessert Mango				
	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				
	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				
	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				
	Art. no.	2821	Allergy labelling	Milk
	Unit	85 g	SL at Production	6 m
	Fat content per 100 g	5.0 g		

	Quark Dessert Strawberry			
	Art. no.	89001	Allergy labelling	Milk
	Unit	85 g	SL at Production	40 d
	Fat content per 100 g	3.8 g		




	Quark Dessert Banana			
	Art. no.	89005	Allergy labelling	Milk
	Unit	85 g	SL at Production	40 d
	Fat content per 100 g	3.7 g		




	Quark Dessert Vanilla			
	Art. no.	89006	Allergy labelling	Milk
	Unit	85 g	SL at Production	40 d
	Fat content per 100 g	3.7 g		




	Quark Dessert Stracciatella			
	Art. no.	89008	Allergy labelling	Milk
	Unit	85 g	SL at Production	40 d
	Fat content per 100 g	5.7 g		




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


ambient

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


ambient

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


ambient

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

ambient


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

ambient

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

ambient




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

ambient

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

ambient

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

ambient



Organic Oat Dessert Chocolate

Art. no. 7580
Unit 85 g
Fat content per 100 g 5.1 g

Allergy labelling: Gluten
SL at Production: 6 m

Vegan & lactose free

VEGAN DE-ÖKO-001



Organic Oat Dessert Salted Caramel

Art. no. 7581
Unit 85 g
Fat content per 100 g 4.7 g

Allergy labelling: Gluten
SL at Production: 6 m

Vegan & lactose free

VEGAN DE-ÖKO-001



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





Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Languages	Shelf-Life at Production
Milk & Milk alternatives						
Whole Milk 3.5 %	3324	1 l	3.5 g	Milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 months
Whole Milk 3.5 %	45510	1 l	3.5 g	Milk	DE GB NL	21 days
Semi-Skimmed Milk 1.5 %	3325	1 l	1.5 g	Milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 months
Semi-Skimmed Milk 1.5 %	41510	1 l	1.5 g	Milk	DE GB NL	21 days
Semi-Skimmed Milk 1.5 % ¹	1119	1 l	1.5 g	Milk	DE GB FR NL IT ES SE DK PL	3.5 months
Skimmed Milk 0.1 %	3319	1 l	0.1 g	Milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 months
Organic Whole Milk 3.8 %	7000	1 l	3.8 g	Milk	DE GB NL DK PL	3.5 months
Organic Semi-Skimmed Milk 1.5 %	7002	1 l	1.5 g	Milk	DE GB NL DK PL	3.5 months
Whole Milk 3.5 % BiB	1270	5 l	3.5 g	Milk	DE GB FR GR IT PT SLO ES	6 months
Semi-Skimmed Milk 1.5 % BiB	1271	5 l	1.5 g	Milk	DE GB FR GR IT PT SLO ES	6 months
Whole Milk 3.5 % BiB	45170	10 l	3.5 g	Milk	DE GB NL FR	30 days
Semi-Skimmed Milk 1.5 % BiB	41170	10 l	1.5 g	Milk	DE GB NL FR	30 days
Organic Whole Milk 3.8 % BiB	45390	10 l	3.8 g	Milk	DE GB NL DK PL	6 months
Organic Semi-Skimmed Milk 1.5 % BiB	41390	10 l	1.5 g	Milk	DE GB NL DK PL	6 months
Buttermilk Product	1470	1 l	0.5 g	Milk	DE GB NL SE DK PL	3.5 months
Buttermilk	61510	1 l	0.5 g	Milk	DE GB NL	25 days
Organic Oat Drink	7510	1 l	1.5 g	Gluten	DE GB	6 months
Organic Oat Drink	7511	0.5 l	1.5 g	Gluten	DE GB	6 months
Whole Milk 3.5 %	45720	0.25 l	3.5 g	Milk	DE	21 days
Semi-Skimmed Milk 1.5 %	41720	0.25 l	1.5 g	Milk	DE	21 days
Whole Milk 3.5 %	45630	0.5 l	3.5 g	Milk	DE	21 days
Semi-Skimmed Milk 1.5 %	41630	0.5 l	1.5 g	Milk	DE	21 days
Whole Milk 3.5 %	11101	0.5 l	3.5 g	Milk	DE GB FR PT NL	12 months
Chocolate Drink	52030	0.5 l	1.5 g	Milk	DE	28 days
Chocolate Drink	1121	0.5 l	5.0 g	Milk	DE GB DK	3.5 months
Organic Oat Drink Chocolate	7520	0.5 l	0.8 g	Gluten	DE GB	6 months
Coffee Refinement & Cream						
Coffeemilk 7.5 %	1130	1 l	7.5 g	Milk	DE GB FR NL IT ES PT	6 months
Coffeemilk 4 %	1131	1 l	4.0 g	Milk	DE GB FR NL IT ES PT CZ SK	6 months
Coffeemilk 4 % 240 x 15 ml	1140	15 ml	4.0 g	Milk	DE GB FR NL IT ES PT DK SE	4.5 months
Coffeemilk 4 % 240 x 10 ml	1141	10 ml	4.0 g	Milk	DE GB FR NL IT ES PT DK SE	4.5 months
Barista Organic Oat-Pea	7500	1 l	1.5 g	Gluten	DE GB	6 months
Cappuccinomilk 2.5 %	1163	1 l	2.6 g	Milk	DE GB FR NL IT ES PT GR AE	6 months
Evaporated Milk 7.5 %	1189	1 l	7.5 g	Milk	DE GB FR NL IT ES PT CZ SK	6 months
Evaporated Milk 4 %	1190	1 l	4.0 g	Milk	DE GB FR NL IT ES PT	6 months
Evaporated Milk 7.5 % 240 x 7.5 g	1138	7.5 g	7.5 g	Milk	DE GB FR NL IT ES PT DK SE	6 months
Evaporated Milk 4 % 240 x 7.5 g	1139	7.5 g	4.0 g	Milk	DE GB FR NL IT ES PT DK SE	6 months
Coffee Cream 10 %	1164	1 l	10 g	Milk	DE GB FR NL IT ES PT CZ SK	6 months
Coffee Cream 10 % 240 x 15 g	1142	15 g	10 g	Milk	DE GB FR NL IT ES PT DK SE	4.5 months
Coffee Cream 10 % 240 x 10 g	1143	10 g	10 g	Milk	DE GB FR NL IT ES PT DK SE	4.5 months
Coffee Cream 10 % 240 x 7.5 g	1144	7.5 g	10 g	Milk	DE GB FR NL IT ES PT DK CZ SK HU GR	4.5 months
Coffee Cream 10 % Bar 10 x 10 g	1176	10 g	10 g	Milk	DE GB FR NL IT CZ SK BE BIH RO GR MK ES	4.5 months
Organic Oat Coffee Creamer 100 x 15 ml	7560	15 ml	1.5 g	Gluten	DE GB	6 months

¹ Lactose content < 0,01 g / 100 g

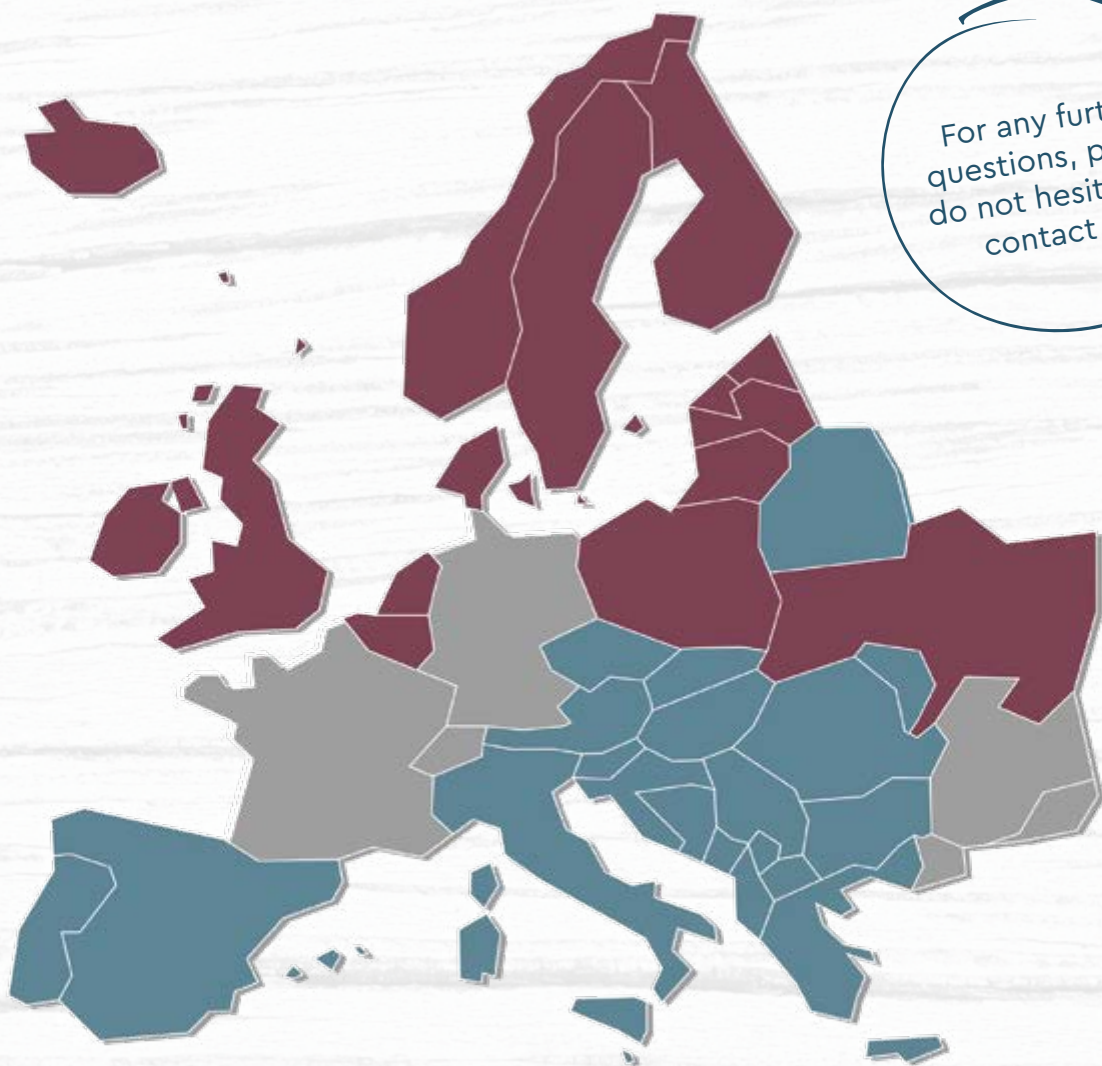
	Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Languages	Shelf-Life at Production
🥛	Cream & Cream alternatives						
	Whipping Cream 35.01 %	1239	1 kg	35.01 g	Milk	DE GB NL IT ES PT CZ SK HU GR	6 months
	Whipping Cream 30 %	11150	1 kg	30 g	Milk	DE GB FR NL IT ES PT CZ SK HU	6 months
	Cream 33 %	13105	1 l	33 g	Milk	DE	34 days
	Whipping Cream 32 %	11460	1 kg	32 g	Milk	DE GB FR NL IT ES SI HU AE	6 months
	Cream for Whipping	2700	1 l	28 g	Milk	DE GB FR NL IT ES PT CZ SK HU	6 months
	Organic Whipping Cream 30 %	7020	1 kg	30 g	Milk	DE GB NL SE DK PL	3.5 months
	Cream 33 %	13300	5 kg	33 g	Milk	DE GB FR	24 days
	Cream 30 %	12500	5 kg	30 g	Milk	DE GB FR	24 days
	Whipping Cream 30 % BiB	1260	5 kg	30 g	Milk	DE GB IT CZ SE SK DK PL	4 months
🥛	Whipping Cream 35 % BiB	3205	10 kg	35 g	Milk	FR	4 months
	Chef's Cream 20 %	11188	1 kg	20 g	Milk	DE GB NL IT ES CZ SK SI HU GR PL	6 months
	Chef's Cream 15 %	11172	1 kg	15 g	Milk	DE GB FR NL IT ES PT SE DK HU	6 months
	Cream 15 %	10500	5 kg	15 g	Milk	DE	35 days
	Chef's Cream 10 %	11474	1 kg	10 g	Milk	DE GB FR NL IT ES PT CZ SK SI	6 months
	Kitchen Cream 18 %	11182	1 kg	18 g	Milk	FR GB	6 months
	Organic Oat Creme Cuisine	7530	1 kg	13 g	Gluten	DE GB	6 months
	Organic Chef's Cream 20 %	7030	1 kg	20 g	Milk	DE GB NL SE DK PL	6 months
	Sour Cream 24 %	11277	1 kg	24 g	Milk	DE GB FR NL IT ES DK CZ PT SE TW	6 months
	Sour Cream 24 %	1182	1 kg	24 g	Milk	DE GB NL IT SE DK PL CZ HU	6 months
🥛	Sour Cream 10 %	11181	1 kg	10 g	Milk	DE GB FR NL IT ES PT	6 months
	Crème Double Cream 45 %	1186	1 kg	45 g	Milk	DE GB FR NL IT ES CZ HU	6 months
	Solid Chef's Cream	1173	1 kg	20 g	Milk	DE GB FR NL IT ES PT	6 months
	Crème Fraîche 38 %	22610	1 kg	38 g	Milk	DE	35 days
	Crème Fraîche 30 %	22000	5 kg	30 g	Milk	DE	35 days
	Heavy Sour Cream 24 %	21000	5 kg	24 g	Milk	DE	35 days
	Sour Cream 10 %	20100	5 kg	10 g	Milk	DE	35 days
	Savoury Sauces						
	Sauce Hollandaise Classic	1204	1 l	25 g	Milk, Egg	DE GB FR NL IT ES CZ SK HU	6 months
	Gratin Sauce	1203	1 l	16 g	Milk, Celery	DE GB FR NL IT ES CZ SK HU	6 months
	Sauce Hollandaise Cullus	1209	1 l	49 g	Milk, Egg	DE GB FR NL IT ES CZ SK HU	6 months
🥛	Natural Yoghurt & Cream						
	Natural Yoghurt 3.5 % Turkish style	75000	10 kg	3.5 g	Milk	DE TR SE EN	35 days
	Natural Yoghurt 10 % Turkish style	76000	10 kg	10 g	Milk	DE TR SE EN	35 days
	IKARIA Greek Style Yoghurt 10 %	77446	1 kg	10 g	Milk	DE GB NL SE DK	42 days
	Skimmed-Milk Yoghurt 0.1 %	71200	5 kg	0.1 g	Milk	DE	35 days
	Low-Fat Yoghurt 1.5 %	73200	5 kg	1.5 g	Milk	DE	35 days
	Yoghurt 3.5 %	74200	5 kg	3.5 g	Milk	DE	35 days
	Yoghurt 3.5 % Stirred	74250	5 kg	3.5 g	Milk	DE	35 days
	Kitchen Yoghurt 3.5 %	1184	1 l	3.5 g	Milk	DE GB FR NL IT DK CZ HU TW SK UA	8 months

	Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Languages	Shelf-Life at Production
🥛	Low-Fat Quark	66150	5 kg	0.1 g	Milk	DE	35 days
	Creamy Quark with Yoghurt	66550	5 kg	0.1 g	Milk	DE	35 days
	Regular Quark 20 %	66450	5 kg	20 g	Milk	DE	35 days
	Regular Quark 40 %	66650	5 kg	40 g	Milk	DE	35 days
🥛	Fruit Yoghurts & Quark						
	Yo-Fruit Vanilla	1900	5 kg	1.5 g	Milk	DE	6 months
	Yo-Fruit Strawberry	1901	5 kg	1.5 g	Milk	DE	6 months
	Yo-Fruit Peach Passion Fruit	1902	5 kg	1.5 g	Milk	DE	6 months
🥛	Yoghurt Creation Strawberry 1.5 %	78110	5 kg	1.5 g	Milk	DE	35 days
	Yoghurt Creation Strawberry 3.5 %	77510	5 kg	3.5 g	Milk	DE	35 days
	Yoghurt Creation Peach Passions Fruit 1.5 %	78120	5 kg	1.5 g	Milk	DE	35 days
	Yoghurt Creation Wild Berries 1.5 %	78130	5 kg	1.5 g	Milk	DE	35 days
	Yoghurt Creation Cherry 1.5 %	78140	5 kg	1.5 g	Milk	DE	35 days
	Yoghurt Creation Vanilla 3.5 %	77565	5 kg	3.5 g	Milk	DE	36 days
🥛	Quark Dessert Vanilla	66860	5 kg	20 g	Milk	DE	40 days
	Quark Dessert Banana	66850	5 kg	20 g	Milk	DE	40 days
	Quark Dessert Strawberry	66810	5 kg	20 g	Milk	DE	40 days
	Quark Dessert Stracciatella	66880	5 kg	20 g	Milk	DE	40 days
🥛	Dessert Range						
	Brûléecreme	2671	1 kg	16 g	Milk, Egg	DE GB FR NL ES PT DK CZ SK	6 months
	Panna Cotta	2670	1 kg	17 g	Milk	DE GB FR NL IT ES PT CZ SK	6 months
	Tiramisucreme	1162	1 kg	21 g	Milk	DE GB FR NLE S DK CZ SK HU	6 months
	Chocolate Pudding	2550	5 kg	6.2 g	Milk	DE	6 months
	Vanilla Pudding	2551	5 kg	6.1 g	Milk	DE	6 months
	Dark Chocolate Pudding 50 %	2569	5 kg	5.2 g	Milk	DE	6 months
	Caramel Pudding	2553	5 kg	6.0 g	Milk	DE	6 months
	Panna Cotta Pudding	2556	5 kg	6.1 g	Milk	DE	6 months
	Milk Pudding Chocolate	2540	5 kg	1.5 g	Milk	DE	6 months
🥛	Milk Pudding Vanilla	2541	5 kg	1.5 g	Milk	DE	6 months
	Milk Pudding Shortbread	2542	5 kg	1.5 g	Milk, Gluten, Nuts	DE	6 months
	Organic Milk Pudding Chocolate	2535	5 kg	1.7 g	Milk	DE	6 months
	Organic Milk Pudding Vanilla	2536	5 kg	1.4 g	Milk	DE	4.5 months
	Organic Rice Pudding	2501	5 kg	1.3 g	Milk	DE	6 months
	Mandarin Mascarpone Crème	2567	5 kg	5.1 g	Milk	DE	6 months
	Banana Split Cream	2563	5 kg	6.0 g	Milk, Soy	DE	6 months
	Cheesecake Dessert	2574	5 kg	6.0 g	Milk, Egg	DE	6 months
	Rice Pudding	2500	5 kg	1.5 g	Milk	DE	6 months
	Semolina Porridge	2530	5 kg	1.5 g	Milk, Gluten	DE	6 months
🥛	Red Fruit Jelly	2650	5 kg	0.2 g		DE	5 months

Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Languages	Shelf-Life at Production
Fruit Dessert Strawberry	2560	5 kg	5.0 g	Milk	DE	6 months
Fruit Dessert Fruit of the Forest	2562	5 kg	5.0 g	Milk	DE	6 months
Buttermilk Dessert Blueberry¹	2633	5 kg	3.4 g	Milk	DE	2.5 months
Buttermilk Dessert Mango¹	2630	5 kg	3.4 g	Milk	DE	2.5 months
Buttermilk Dessert Lime-Lemon¹	2632	5 kg	3.4 g	Milk	DE	2.5 months
Chocolate Sauce	1200	1 l	9.3 g	Milk	DE GB FR NL IT ES CZ SK HU	6 months
Custard	1202	1 l	9.6 g	Milk	DE GB NL IT ES PL CZ SK HU	6 months
Bourbon Vanilla Sauce	1208	1 l	11 g	Milk	DE GB FR NL IT ES CZ SK HU	6 months
Vanilla Dessert Sauce	1249	5 l	6.0 g	Milk	DE	6 months
Ice Cream Base	45870	11 kg	6.6 g	Milk	DE	12 months
Organic Range						
Organic Semi-Skimmed Milk 1.5 %	7002	1 l	1.5 g	Milk	DE GB NL DK PL	3.5 months
Organic Whole Milk 3.8 %	7000	1 l	3.8 g	Milk	DE GB NL DK PL	3.5 months
Organic Semi-Skimmed Milk 1.5 % BiB	41390	10 l	1.5 g	Milk	DE GB NL DK PL	6 months
Organic Whole Milk 3.8 % BiB	45390	10 l	3.8 g	Milk	DE GB NL DK PL	6 months
Organic Whipping Cream 30 %	7020	1 kg	30 g	Milk	DE GB NL SE DK PL	3.5 months
Organic Chef's Cream 20 %	7030	1 kg	20 g	Milk	DE GB NL SE DK PL	6 months
Organic Milk Pudding Chocolate	2535	5 kg	1.7 g	Milk	DE	6 months
Organic Milk Pudding Vanilla	2536	5 kg	1.4 g	Milk	DE	4.5 months
Organic Rice Pudding	2501	5 kg	1.3 g	Milk	DE	6 months
Plant Base Range						
Organic Oat Drink	7510	1 l	1.5 g	Gluten	DE GB	6 months
Organic Oat Drink	7511	0.5 l	1.5 g	Gluten	DE GB	6 months
Organic Oat Coffee Creamer	7560	15 ml	1.5 g	Gluten	DE GB	6 months
Barista Organic Oat-Pea	7500	1 l	1.5 g	Gluten	DE GB	6 months
Organic Oat Drink Chocolate	7520	0.5 l	0.8 g	Gluten	DE GB	6 months
Organic Oat Creme Cuisine	7530	1 l	13 g	Gluten	DE GB	6 months
Organic Oat Dessert Chocolate	7580	85 g	5.1 g	Gluten	DE GB	6 months
Organic Oat Dessert Salted Caramel	7581	85 g	4.7 g	Gluten	DE GB	6 months
Range lactose free						
Semi-Skimmed Milk 1.5 %²	1119	1 l	1.5 g	Milk	DE GB FR NL IT ES SE DK PL	3.5 months
Buttermilk Dessert Blueberry¹	2633	5 kg	3.4 g	Milk	DE	2.5 months
Buttermilk Dessert Mango¹	2630	5 kg	3.4 g	Milk	DE	2.5 months
Buttermilk Dessert Lime-Lemon¹	2632	5 kg	3.4 g	Milk	DE	2.5 months
Buttermilk Dessert Mango¹	2840	85 g	3.4 g	Milk	DE GB	2.5 months
 Buttermilk Dessert Lime-Lemon¹	2841	85 g	3.4 g	Milk	DE GB	2.5 months
Farm Dessert Buttermilk²	86290	125 g	5.0 g	Milk	DE	35 days
Sugar-Reduced Desserts						
Yo-Fruit Vanilla	1900	5 kg	1.5 g	Milk	DE	6 months
Yo-Fruit Strawberry	1901	5 kg	1.5 g	Milk	DE	6 months
Yo-Fruit Peach Passion Fruit	1902	5 kg	1.5 g	Milk	DE	6 months

Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Languages	Shelf-Life at Production
Milk Pudding Shortbread	2542	5 kg	1.5 g	Milk, Gluten, Nuts	DE	6 months
Milk Pudding Chocolate	2540	5 kg	1.5 g	Milk	DE	6 months
Milk Pudding Vanilla	2541	5 kg	1.5 g	Milk	DE	6 months
Rice Pudding	2500	5 kg	1.5 g	Milk	DE	6 months
Semolina Porridge	2530	5 kg	1.5 g	Milk, Gluten	DE	6 months
Red Fruit Jelly	2650	5 kg	0.2 g		DE	5 months
Organic Milk Pudding Chocolate	2535	5 kg	1.7 g	Milk	DE	6 months
Organic Milk Pudding Vanilla	2536	5 kg	1.4 g	Milk	DE	4.5 months
Organic Rice Pudding	2501	5 kg	1.3 g	Milk	DE	6 months
Cup-Sized Portions						
 Skimmed Milk Yoghurt 0.1 %	87030	150 g	0.1 g	Milk	DE	35 days
 Yoghurt 3.5 %	87330	150 g	3.5 g	Milk	DE	35 days
Jovel Yoghurt Dessert <0.1 %	84019	100 g	<0.1 g	Milk	DE GB	6 months
Jovel Yoghurt Dessert <0.1 %	84029	125 g	<0.1 g	Milk	DE GB	6 months
Jovel Yoghurt Dessert 3.5 %	84069	100 g	3.5 g	Milk	DE GB	6 months
Jovel Yoghurt Dessert 3.5 %	84079	125 g	3.5 g	Milk	DE GB	6 months
 Farm Yoghurt 3.5 %	88925	125 g	3.5 g	Milk	DE	35 days
 Farm Yoghurt 3.5 %	88395	150 g	3.5 g	Milk	DE	35 days
 Yoghurt Creation 3.5 %	88095	100 g	3.5 g	Milk	DE	35 days
 Farm Dessert Buttermilk²	86290	125 g	5.0 g	Milk	DE	35 days
Buttermilk Dessert Mango¹	2840	85 g	3.4 g	Milk	DE GB	2.5 months
Buttermilk Dessert Lime-Lemon¹	2841	85 g	3.4 g	Milk	DE GB	2.5 months
Fruit Dessert Strawberry	2820	85 g	5.0 g	Milk	DE GB	6 months
Fruit Dessert Fruit of the Forest	2821	85 g	5.0 g	Milk	DE GB	6 months
 Quark Dessert Strawberry	89001	85 g	3.8 g	Milk	DE	40 days
 Quark Dessert Banana	89005	85 g	3.7 g	Milk	DE	40 days
 Quark Dessert Vanilla	89006	85 g	3.7 g	Milk	DE	40 days
 Quark Dessert Stracciatella	89008	85 g	5.7 g	Milk	DE	40 days
Chocolate Pudding	2810	85 g	6.2 g	Milk	DE GB	6 months
Vanilla Pudding	2811	85 g	6.1 g	Milk	DE GB	6 months
Hazelnut Nougat Pudding	2812	85 g	3.7 g	Milk, Hazel-nut	DE GB	6 months
Panna Cotta Pudding	2813	85 g	6.1 g	Milk	DE GB	6 months
Caramel Pudding	2814	85 g	6.0 g	Milk	DE GB	6 months
Semolina Pudding	2815	85 g	6.0 g	Milk, Gluten	DE GB	6 months
Milk Pudding Chocolate	2830	85 g	1.5 g	Milk	DE GB	6 months
Milk Pudding Vanilla	2831	85 g	1.5 g	Milk	DE GB	6 months
Milk Pudding Shortbread	2832	85 g	1.5 g	Milk, Glu-ten, Nuts	DE GB	6 months
Organic Oat Dessert Chocolate	7580	85 g	5.1 g	Gluten	DE GB	6 months
Organic Oat Dessert Salted Caramel	7581	85 g	4.7 g	Gluten	DE GB	6 months

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



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

We are here for you!

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