



SINCE 1964

PROFESSIONAL



Assortment List

2024-2025



About Us

Milk

Whipping
Cream

Cooking
Cream

Cream
Alternatives

Coffee Cream
& Coffeemilk

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Blocks

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Editorial



- Who is Heiko Antoniewicz?**
- 1. One of Germany's top chefs, successful author and creative mind
 - 2. Germany's leading consultant for innovative culinary ideas
 - 3. Two World Cookbook Awards for his books "Fingerfood" and "Bread"
 - 4. "German Chef of the Year 2019" the fourth time in succession

In 2024 Oldenburger is celebrating it's 60th birthday and that means 60 years of expertise – a full six decades of German dairy excellence for international markets. Although dairy products may seem simple, there are enormous differences in quality. Products from Oldenburger are the result not only of decades of experience in producing and processing milk, but also of the accumulated knowledge and hands-on experience of countless chefs, bakers and pastry chefs who are involved in the development process.

As vegan and plant-based products become more and more popular, Oldenburger Professional is launching two blended creams as a cream alternative. Nevertheless, I truly love dairy products and couldn't imagine cooking without them. All dairy products like butter, cream or milk have a natural authentic taste – and are real flavor enhancers. Try it for yourself!

Also new in the portfolio of Oldenburger Professional is a fantastic Performance Whipping Cream which is especially suitable for pastry applications, like fancy cakes, desserts and beverages. With the new Red Cheddar Oldenburger Professional will also extend the cheese portfolio. My favourite product is an extremely handy dessert product – Oldenburger Crème Brûlée – that truly makes life easier for us chefs. They save valuable time and – an aspect which I especially like – leave still plenty of scope for creativity.

Happy Birthday Oldenburger!

Heiko Antoniewicz

Brand ambassador and culinary consultant for Oldenburger Professional



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Our ingredients for your success

From Chefs to Chefs



Germany boasts an extraordinary culinary heritage with a wide variety of regional dishes, diverse international influences, acclaimed chefs and a long tradition of top quality and innovation. Its restaurants are also the world's second-most decorated: around 300 have been awarded Michelin stars.

Rooted in Germany. Trusted all over the world.

DMK is Germany's leading dairy company serving the foodservice industry. Its hallmark is award-winning products that have been optimised and fine-tuned based on input from experienced chefs to make them excel in terms of flavour, versatility, usability, physical properties and more.

Oldenburger Professional, DMK's international brand, puts Germany's know-how in the hands of chefs worldwide. It includes a collection of sure-fire recipes: culinary creations which are guaranteed to thrill guests and boost sales. What makes them so special? They have been specially developed by chefs for chefs – including one of Germany's top chefs Heiko Antoniewicz – and tested and approved in kitchens worldwide.

Explore the fascinating variety of modern German cuisine using our high-quality ingredients!

About us

The Origins of Oldenburger

Welcome to Northern Germany: rolling plains and lush green pastures as far as the eye can see, populated with plump, happily mooing cows. The history-steeped city of Oldenburg is nestled in this natural environment. Its mild climate is ideal for the cows' wellbeing and milk production, greatly contributing to the outstanding quality for which Oldenburger is renowned around the world.

The dairy farms which produce fresh milk for our products are privately owned and belong to a cooperative with around 4,500 members. Many of them have been family-run for decades, passing down their knowledge and skills from one generation to the next. And our farmers are proud to know that many other families all over the world enjoy delicious, healthy Oldenburger products made from their milk.



German Dairy Excellence

Oldenburger products impress with natural taste and outstanding quality made with German Dairy Excellence. We supply a wide range of top-class dairy products to more than 70 countries.

Healthy cows give the best milk

The quality Oldenburger is famous for begins at the farm. The cows' housing and feed, the milking process and optimal storage for the fresh milk all play a vital part in ensuring high quality. That's why our farmers, together with expert researchers and scientists, have developed a programme that covers many aspects of animal welfare and sustainable dairy farming: the Milkmaster Programme.



Our Key Figures



5.5
billion euros
in turnover*



Over
10,000
farmers and
employees*



5.5
billion kilos of
processed milk
per year*



20+
sites*

* Status 2023

Our Brand Heroes

Smart, modern solutions that make life easier for chefs. Get the details here!



Performance Whipping Cream 35% fat, 1kg

Designed to meet the most demanding expectations of patisserie professionals and baristas. Ideal for fancy cakes, desserts and beverages.

> See page 18

Red Cheddar 3 kg and 15 kg

Due to its ideal processing abilities and the great colour, our Oldenburger Red Cheddar is the best choice for burgers or gratin dishes.

> See page 44 & 50



Please note that the shown packagings are not proportional.



Crème Brûlée, 1kg

Ready-to-use base for an authentic dessert creation: the first lactose-free product on the market that delivers full, uncompromising flavour.

> See page 34

Butter 200 g format

Unsalted and salted butter is now available in a new 200 g format.

> See pages 38



60 Years of Oldenburger

In 2024 Oldenburger is celebrating its 60th birthday and that means 60 years of expertise – a full six decades of German dairy excellence for international markets.

Milk

Milk, a product full of natural goodness and rich flavour, has countless uses in cooking and baking. It can be used for hot or cold drinks as a refreshing beverage, flavoured with chocolate, caramel or fruit to make shakes, used as the basis for a wide range of desserts including ice cream or added to coffee or tea.



Our top seller:
UHT Milk, full cream

> See page 14

Logistical Data	Cheese: Loaves	Cheese: Blocks	Butter	Dessert	Coffee Cream & Coffeemilk	Cream Alternatives	Cooking Cream	Whipping Cream	Milk
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Milk 1L

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger UHT Skimmed Milk, max. 0.3% fat						
 <div>NEW DESIGN coming soon</div> UHT Skimmed Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		14640	CN, EN	Milk-based drinks, milk-based desserts, foamed milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <div>NEW DESIGN coming soon</div> UHT Skimmed Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		11291	EN, FR, VN, HK	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <div>NEW DESIGN coming soon</div> UHT Skimmed Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		14252	EN, AR, FR, ES, PT	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
Oldenburger UHT Semi-skimmed Milk, 1.5% fat						
 <div>NEW DESIGN coming soon</div> UHT Semi-skimmed Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		14641	CN, EN	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <div>NEW DESIGN coming soon</div> UHT Semi-skimmed Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		6946	EN, FR, VN, HK, ID	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <div>NEW DESIGN coming soon</div> UHT Semi-skimmed Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		14251	EN, AR, FR, ES, PT	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
Oldenburger UHT Milk, 3.1% fat						
 <div>NEW DESIGN coming soon</div> UHT Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements		14079	EN, AR, FR, ES, PT	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	Contains lactose & milk protein ¹	Halal ¹	No added ¹ preservatives colourings	No added ¹ preservatives
365 days	Milk	145 kJ	0 g	0 g	5.0 g	5.0 g	3.5 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	154/36	0.3 g	0.2 g	5.0 g	5.0 g	3.4 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	154/36	0.3 g	0.2 g	5.0 g	5.0 g	3.4 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	198 kJ	1.5 g	1.0 g	4.9 g	4.9 g	3.5 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	197/47	1.5 g	1.0 g	4.9 g	4.9 g	3.4 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	197/47	1.5 g	1.0 g	4.9 g	4.9 g	3.4 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	252/60	3.1 g	2.1 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Milk 1L

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger UHT Full Cream Milk, 3.5% fat						
	UHT Full Cream Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements	14642	CN, EN	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
	UHT Full Cream Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements	11067	EN, FR, VN, ID	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
	UHT Full Cream Milk, 1L <ul style="list-style-type: none">• High nutritional value (e.g. protein)• Made from cow's milk• Processed under strict qualitative requirements	7508	EN, HK	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	Contains lactose & milk protein ¹	Halal ¹	No added ¹ preservatives colourings flavourings	No added ¹ preservatives
365 days	Milk	269 kJ	3.5 g	2.4 g	4.8 g	4.8 g	3.4 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Whipping Cream

Our creams are all-round talents with a rich taste and creamy texture. Oldenburger Whipping Cream is ideal for sweet applications like pastries, desserts and beverages since it's easy to whip and holds its shape well. It is made of pure cow's milk.

Genuine culinary classics that perform reliably over and over again!



Our brand new hero:
Performance Whipping
Cream UHT, 35% fat

> See page **18**



Whipping Cream

Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Whipping Cream UHT, 30% fat								
	Whipping Cream UHT, 1kg			22244	EN, HK, ID	Desserts, mousses, fillings, toppings, sauces, soups, casseroles, ice cream/parfait, dips	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Versatile Use	 Hot & Cold Application	 High Whipping Volume			 Natural, Creamy Flavour		
Oldenburger Whipping Cream UHT, 35% fat								
	Whipping Cream UHT, 1kg			11134	EN, CN	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Natural, Creamy Taste	 Great Stability	 Great Whipping Volume			 Ideal for Filling		
	Whipping Cream UHT, 1kg			22552	EN, HK, TW	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Natural, Creamy Taste	 Great Stability	 Great Whipping Volume			 Hot & Cold Application		
	Whipping Cream UHT, 1kg			14335	EN, VN, ID	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Natural, Creamy Taste	 Great Stability	 Great Whipping Volume			 Hot & Cold Application		
	Shani Whipping Cream UHT, 1kg			14078	EN, FR, AR	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Natural, Creamy Taste	 Great Stability	 Great Whipping Volume			 Ideal for Filling		
	Whipping Cream UHT, 10 kg Bag in Box			22269	EN	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	1 x 10 kg
	 Natural, Creamy Taste	 Great Stability	 Great Whipping Volume			 Ideal for Filling		
Oldenburger Performance Whipping Cream UHT, 35% fat								
	Performance Whipping Cream UHT, 1kg			15478	EN, CN	Fancy cakes, pastries, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Not Easily Overwhipped	 Excellent Whipping Volume	 Sharp Definition			 Ideal Pastry Properties		
	Performance Whipping Cream UHT, 1kg			22246	EN, TW, VN	Fancy cakes, pastries, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
	 Great, Creamy Taste	 Excellent Whipping Volume	 Sharp Definition			 Ideal Pastry Properties		

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Gluten-free ¹	Lacto-vegetarian ¹	Halal ¹	No added ¹ preservatives, colourings, flavourings	Heat-stable ¹	Acid-stable ¹
300 days	Cream, stabiliser E407	1205/ 292	30.0 g	20.7 g	3.2 g	3.2 g	2.4 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1387/ 337	35.0 g	24.1 g	3.1 g	3.1 g	2.3 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
270 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1387/ 337	35.0 g	24.1 g	3.3 g	3.3 g	2.3 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabilisers: E460i, E433, E466; emulsifiers: E471, E322	1396/ 339	35.0 g	24.1 g	3.4 g	3.3 g	2.3 g	0.09 g	✓	✓	✓			
300 days	Cream, stabilisers: E460i, E433, E466; emulsifiers: E471, E322	1396/ 339	35.0 g	24.1 g	3.4 g	3.3 g	2.3 g	0.09 g	✓	✓	✓			

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Cooking Cream

Our creams are all-round talents with a rich taste and creamy texture. Our Chef's Cooking Cream is best for savoury applications especially with a long cooking process, yielding superb results when blended into soups, sauces and casseroles.

It's heat- and acid-stable with a heavenly natural cream flavour and made from pure cow's milk.














Chef's Cooking Cream
UHT, 20% fat

➤ See page **22**



Cooking Cream

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Chef's Cooking Cream UHT, 20% fat					
<div></div> Chef's Cooking Cream UHT, 1kg <div><div> Hot Application</div><div> Perfect for Refining</div><div> Heat & Acid Stable</div><div> Long Cooking Processes</div></div>	13085	EN, AR, FR	Soups & stews, casseroles, sauces, pasta, dressings	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1kg

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Gluten-free ¹	Lacto-vegetarian ¹	Halal ¹	No added ¹ preservatives, colourings, flavourings	Heat-stable ¹	Acid-stable ¹
365 days	Cream , modified starch, emulsifier: Mono- and diglycerides of fatty acids (E471), thickeners (cellulose gum (E466) and carrageenan (E407)), acidity regulators: Sodium phosphates (E339)	871/ 211	20.0 g	13.9 g	4.9 g	3.9 g	2.8 g	0.18 g						
									✓	✓	✓		✓	✓

Serving Ideas

You can use cream in many ways. Hot or cold. Sweet or savoury. Pure or whipped.



1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Less than 0.01g lactose per 100g

Cream Alternatives

Discover our high performance vegetable oil based alternatives for whipping and cooking. Both products are made with vegetable oil and buttermilk but still have a pleasant taste and mouthfeel.











Our new hero:
Whipping Cream Alternative,
28% fat

> See page **26**



Cream Alternatives

Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Cream Alternatives								
	Whipping Cream Alternative UHT, 28% fat, 1 L			22868	EN, AR, FR	Desserts, beverage toppings, sweet baking, decorating	Before opening: Storage between +2 and +8° C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1l
								
	Cooking Cream Alternative UHT, 18% fat, 1 L			22869	EN, AR, FR	Pasta, soups, sauces, refining	Before opening: Storage between +2 and +8° C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1l
								

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Vegetable & Dairy Base	Halal ¹	Heat-stable ¹	Acid-stable ¹
270 days	Water, 27.5% palm oil (hydrogenated), buttermilk powder (milk), emulsifiers: E435, E475 (vegetable origin), E481, E322 (vegetable origin); stabilisers: E464, E461, E401, E415; acidity regulators: E339ii, E331iii; natural identical vanilla flavour.	1112/ 270	28.0 g	27.5 g	2.2 g	1.8 g	1.1 g	0.2 g	✓	✓	✓	✓	
270 days	Water, 18.0% palm oil, buttermilk powder (milk), modified starch, stabilisers: E407, E415, E464, E466; emulsifiers: E472e (vegetable origin), E471 (vegetable origin); acidity regulator: E339ii; salt.	820/ 196	18.0 g	9.8 g	5.0 g	4.5 g	2.8 g	0.15 g	✓	✓	✓	✓	✓

Whatever your challenge is, we have the right product for you.

In addition to our new cream alternatives, we also have a wide range of **pure** dairy cream products for all professional applications which are perfect for the typical natural dairy taste.

Visit our website to learn more.



1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Coffee Cream & Coffeemilk

Oldenburger Coffee Cream and Coffeemilk are 100% dairy products made without using any additives whatsoever. Ideal for refining almost any hot drink, they deliver the high-quality and excellent flavour that people have come to expect. Supplied in practical single-use cups, they are ideal convenience solutions for restaurants and cafés.



Our top seller:
Coffee Cream, 10% fat

> See page **30**



Coffee Cream
& Coffeemilk

Dessert



Butter

Cheese:
Blocks

Cheese:
Loaves

Logistical
Data

Coffee Cream & Coffeemilk
Front of House

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Coffee Cream UHT, 10% fat					
 Coffee Cream UHT, 10 g portion • Full-bodied mouthfeel • Good whitening ability • Creamy refinement for beverages	10399	EN, FR, DE, IT, GR, CN, UA, TH, VN	Coffee, tea and other hot beverages	Store in a cool, dry place.	240 x 10 g
Oldenburger Coffeemilk UHT, 3.5% fat					
 Coffeemilk UHT, 14 g portion • Good mouthfeel • Lighter than regular coffee cream • Made from pure cow's milk	12166	DE, EN, FR, ES, EL	Coffee, tea and other hot beverages	Store in a cool, dry place.	150 x 14 g

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	Contains lactose & milk protein ¹	Halal ¹	No added ¹ preservatives, colourings, flavourings
187 days	Cream	491/ 118	10.0 g	6.9 g	4.0 g	4.0 g	3.1 g	0.08 g	✓	✓	✓	✓	✓
247 days	Milk	267/ 64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓

Exclusive online Step by Step section

Discover our Step by Steps to achieve the best results with our products





Lemon Butter Sauce



Classic Mashed Potatoes



American Buttercream



Making Cheesy Crust



Preparing a Ganache for Frosting



Preparing Grated Cheese for Storage

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Dessert

Crème Brûlée ranks among the most popular classic dessert in Europe and worldwide. Making it from scratch, however, is time-consuming and requires specially trained staff. We offer you an ideal ready-to-use solution which enables quick, reliable preparation and consistently great results, tastes like you made it from scratch and opens the door for endless creative variations.






It is the first lactose-free product in the dessert base category which delivers full, uncompromising flavour.











Crème Brûlée UHT

> See page 34



Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Desserts						
	Crème Brûlée UHT, 1kg	15232	EN, TW, HK	Desserts and pastries	Before opening: Storage between +4 and +8°C. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
	 Lactose-free*  Time Saving  Convenient Preparation  With Real Bourbon Vanilla					

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Sodium	Lactose-free ¹  < 0.1g / 100g	Gluten-free ¹ 	No added ¹ preservatives 	Halal ¹ 
360 days	86% lactose-free* cream (cream, lactase), sugar, egg yolk, modified starch, stabilisers: methylcellulose, carrageenan; emulsifier: mono- and diglycerides of fatty acids, coloring carrot extract, bourbon vanilla extract, extracted vanilla seed. <small>*Lactose <0,01g/100g</small>	791/190	13.2 g	8.9 g	14.6 g	13.9 g	3 g	0.05 g				

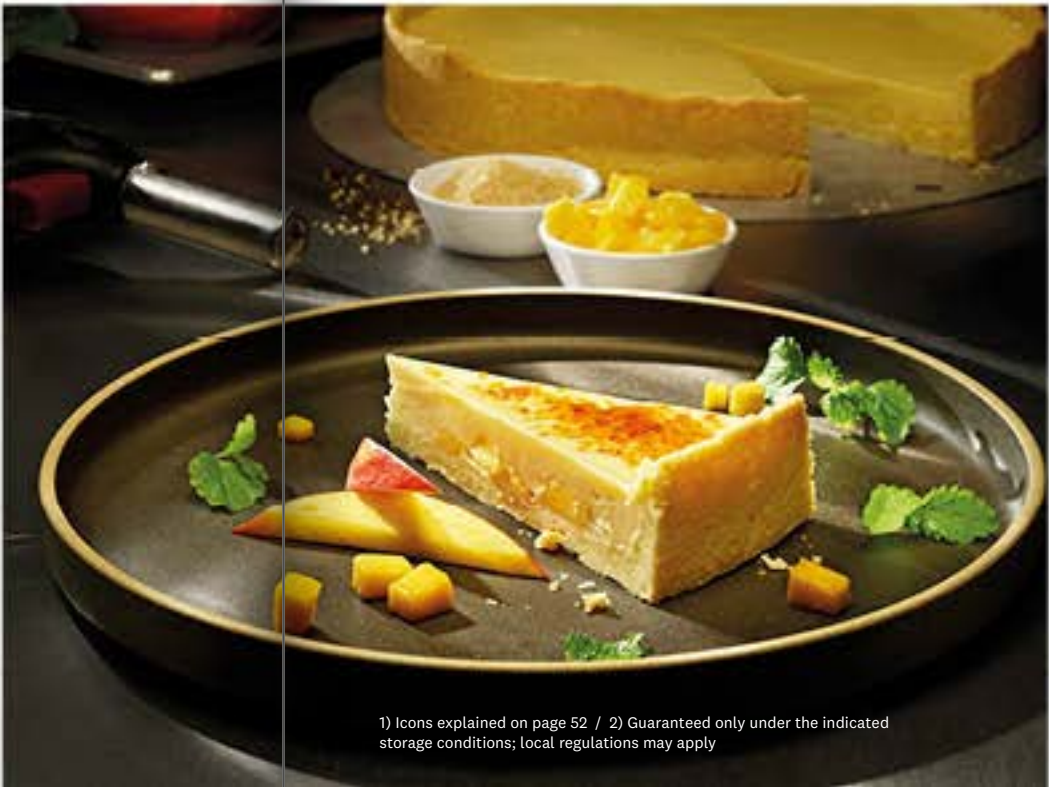


The Ideal Crème Brûlée



80%
time
saving

It takes about 25 minutes to make crème brûlée according to the classic recipe. Our ready-to-use solution saves about 80% of this time.



1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Butter

Butter is a real all-rounder. Its many uses include baking, adding flavour and texture to sauces, frying meat or fish and preparing pasta in combination with herbs or spices. It also works as a spreading on bread, rolls, bagels and other baked goods. Its distinctive flavour and aroma enhance the natural taste of other ingredients, whether it's used hot or cold.



Our top seller:
Butter unsalted, 200 g

> See page **38**



Butter

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Butter, unsalted, 200 g					
 Butter, unsalted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	12271	CN, EN	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
 Butter, unsalted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	22345	EN, FR, AR	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage at -18°C. After thawing (slowly under cooling conditions) keep cooler than +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
 Butter, unsalted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	22249	EN, TW	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
 Butter, unsalted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	22604	EN, ES	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
Oldenburger Butter, salted, 200 g					
 Butter, salted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	22344	EN, FR, AR	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage at -18°C. After thawing (slowly under cooling conditions) keep cooler than +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
 Butter, salted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	22248	EN, TW	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
 Butter, salted, 200 g <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	22605	EN, ES	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
Oldenburger Butter, unsalted, 25 kg					
 Butter, unsalted, 25 kg <ul style="list-style-type: none">• Soft and easy to spread• No additives• Made from pure cow's milk	11365	EN, ES, FR, AR, TW, ID	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: -18°C; After thawing (slowly under cooling conditions) keep cooler than +8°C. After opening: Keep cooler than +8°C.	25 kg

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives colourings flavourings
365 days	Cream , lactic acid cultures, lactic acid concentrate	3061/744	82.0 g	56.6 g	1.0 g	1.0 g	0.6 g	0.03 g	✓	✓	✓
365 days	Cream , lactic acid cultures, lactic acid concentrate	3061/744	82.0 g	56.6 g	1.0 g	1.0 g	0.6 g	0.03 g	✓	✓	✓
365 days	Cream , lactic acid cultures, lactic acid concentrate	3061/744	82.0 g	56.6 g	1.0 g	1.0 g	0.6 g	0.03 g	✓	✓	✓
365 days	Cream , lactic acid cultures, lactic acid concentrate	3061/744	82.0 g	56.6 g	1.0 g	1.0 g	0.6 g	0.03 g	✓	✓	✓
365 days	Cream , lactic acid cultures, lactic acid concentrate, salt (1.0%)	3024/735	81.0 g	55.9 g	1.0 g	1.0 g	0.6 g	1.0 g	✓	✓	✓
365 days	Cream , lactic acid cultures, lactic acid concentrate, salt (1.0%)	3024/735	81.0 g	55.9 g	1.0 g	1.0 g	0.6 g	1.0 g	✓	✓	✓
365 days	Cream , lactic acid cultures, lactic acid concentrate, salt (1.0%)	3024/735	81.0 g	55.9 g	1.0 g	1.0 g	0.6 g	1.0 g	✓	✓	✓
180 days (chilled)/ 720 days (frozen)	Cream , lactic acid cultures, lactic acid concentrate	3061/744	82.0 g	56.6 g	1.0 g	1.0 g	0.6 g	0.03 g	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Butter Portions
Front of House

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Butter, unsalted, portion					
 Butter, unsalted, 7 g portion • Soft and easy to spread • No additives • Made from pure cow's milk	22039	EN, ES, AR, TW, CN	Ideal for buffets, catering and quick refining of savoury dishes	Before opening: -18°C; After thawing (slowly under cooling conditions) keep cooler than +8°C. After opening: Keep cooler than +8°C.	200 x 7g
Oldenburger Butter, salted, portion					
 Butter, salted, 7 g portion • Soft and easy to spread • No additives • Made from pure cow's milk	22038	EN, ES, AR, TW, CN	Ideal for buffets, catering and quick refining of savoury dishes	Before opening: -18°C; After thawing (slowly under cooling conditions) keep cooler than +8°C. After opening: Keep cooler than +8°C.	200 x 7g

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives, colourings, flavourings
730 days (frozen) / 90 days (chilled)	Cream , lactic acid cultures, lactic acid concentrate	3068/ 746	82.0 g	58.0 g	1.0 g	1.0 g	1.0 g	< 0.5 g	✓	✓	✓
730 days (frozen) / 90 days (chilled)	Cream , lactic acid cultures, lactic acid concentrate, salt (1.0%)	3036/ 738	81.0 g	57.0 g	0.9 g	0.9 g	0.6 g	1.0 g	✓	✓	✓

Step by Step

Lemon butter sauce preparation

- 1. Melt butter in a heavy-bottomed, coated pan at medium heat. Add finely chopped shallot bulbs.
- 2. Gently sauté the shallots until translucent, stirring often to prevent browning.
- 3. Deglaze the pan with one part freshly squeezed lemon juice and three parts chicken or vegetable stock.



Tips from Chefs to Chefs

Perfect to sautéed fish, vegetables or pasta dishes.



- 4. Bring to a boil and reduce the liquid by half. Season to taste with salt, white pepper and a pinch of sugar.
- 5. Reduce the heat to low and slowly add cubed, very cold butter to the liquid while constantly moving the pan in circles to create a smooth emulsion.

- 6. Continue adding butter until a smooth, creamy sauce results. Do not boil or it will separate.
- 7. If wished, strain the sauce into a small saucepan to remove the shallots. Serve with sautéed fish, poultry or vegetables.



1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Cheese: Blocks

Explore the huge range of Oldenburger cheeses! Our cheeses are made from fresh cow's milk and delight chefs around the world with their natural flavour, fantastic ease of use and suitability for both hot and cold applications. Available in various package sizes to meet every need.



Our top seller:
Mozzarella block, 40% fat i.d.m.

➤ See page **44**



Cheese: Blocks

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Mozzarella, 40% fat i.d.m.						
	Mozzarella, 40% fat i.d.m., 10 kg <ul style="list-style-type: none">• 100% clean label: no extra declaration in the menu necessary• Melts in a uniform mass on the pizza without liquefying• Mild taste and firm consistency	11618 ³	Customer specific	Pizza and pasta, salads and antipasti, grilling and frying	Chilled: Before opening: Store at +2°C to +4°C. After opening: Keep refrigerated and consume within a few days. Frozen: Before opening: Store at -18°C For optimal usage properties in further processing (cutting, dicing and/or shredding) please defreeze frozen Mozzarella cheese at a temperature of 7 -10°C over a period of 48h. Please do not refreeze after thawing and use the product immediately	10 kg
Oldenburger Mozzarella, 40% fat i.d.m.						
	Mozzarella, 40% fat i.d.m., 15 kg <ul style="list-style-type: none">• 100% clean label: no extra declaration in the menu necessary• Melts in a uniform mass on the pizza without liquefying• Mild taste and firm consistency	1672	EN	Pizza and pasta, salads and antipasti, grilling and frying	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Gouda, 30% fat i.d.m.						
	Gouda, 30% fat i.d.m., 15 kg <ul style="list-style-type: none">• Allround-talent offers potential for various usages and functions• Mild and pure taste• Ideal for a balanced diet	1746	EN	Grating, slicing, sandwiches, garnishes for salads, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Gouda, 48% fat i.d.m.						
	Gouda, 48% fat i.d.m., 15 kg <ul style="list-style-type: none">• Excellent processing and melting properties• Mild and slightly aromatic taste• 100% clean label: no extra declaration in the menu necessary	1732	EN	Grating, gratinating, on pizza mixed with Mozzarella, for garnishing salads, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Edam, 40% fat i.d.m.						
	Edam, 40% fat i.d.m., 15 kg <ul style="list-style-type: none">• Excellent processing and melting properties with less oiling-off• Mild and pure flavour• 100% clean label: no extra declaration in the menu necessary	1733	EN	Grating, gratinating, salad garnish, casseroles, cheese platters for snacking	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Red Cheddar, 50% fat i.d.m.						
	Red Cheddar, 50% fat i.d.m., 15 kg <ul style="list-style-type: none">• Perfect for hot application• Excellent melting and slicing properties• Ideal snack	31500	EN	Slicing, gratinating, perfect for burgers or on pizza, sandwich, cheese-board, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives colourings flavourings	Lactose-free ¹ < 0.1g / 100g	Freezing ¹
180 days (chilled) ⁴ / 365 days (frozen)	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1232/ 296	21.0 g	14.5 g	< 1.0 g	< 1.0 g	25.0 g	1.2 g	✓	✓	✓		✓
90 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1232/ 296	21.0 g	14.5 g	< 1.0 g	< 1.0 g	25.0 g	1.2 g	✓	✓	✓		
180 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1089/ 261	16.0 g	11.0 g	< 0.1 g	< 0.1 g	28.0 g	1.8 g	✓	✓	✓	✓	
180 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1458/ 358	29.0 g	20.0 g	< 0.1 g	< 0.1 g	23.0 g	1.8 g	✓	✓	✓	✓	
180 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1297/ 312	23.0 g	15.9 g	< 0.1 g	< 0.1 g	25.0 g	1.8 g	✓	✓	✓	✓	
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet, colouring: Carotenes (E160a).	1622/ 391	32.0 g	23.0 g	0 g	0 g	25.0 g	2.0 g	✓	✓		✓	

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Customer-specific article no. / 4) 180 days packed in carton

Cheese: Loaves

Our cheeses are made from fresh cow's milk and delight chefs around the world with their natural flavour, fantastic ease of use and suitability for both hot and cold applications. Available in various package sizes to meet every need.







Our top seller:
Mozzarella loaf, 40% fat i.d.m.

➤ See page **48**













Cheese: Loaves

Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Mozzarella, 40% fat i.d.m.								
	Mozzarella, 40% fat i.d.m., 2.5 kg			11616 ³	Customer specific	Pizza and pasta, salads and antipasti, grilling and frying	Chilled: Before opening: Store at +2°C to +4°C. After opening: Keep refrigerated and consume within a few days. Frozen: Before opening: Store at -18°C For optimal usage properties in further processing (cutting, dicing and/or shredding) please defreeze frozen Mozzarella cheese at a temperature of 7-10°C over a period of 48h. Please do not refreeze after thawing and use the product immediately	4 × approx. 2.5 kg
								
Oldenburger Mozzarella, 40% fat i.d.m.								
	Mozzarella, 40% fat i.d.m., 3 kg			2420	EN, ID, ES, AR, FR	Grating, slicing, pizza (european), salads, grilling, antipasti and frying	Before opening: Store at -18°C For optimal usage properties in further processing (cutting, dicing and/or shredding) please defreeze frozen Mozzarella cheese at a temperature of 7-10°C over a period of 48h. Please do not refreeze after thawing and use the product immediately	4 × approx. 3 kg
								
Oldenburger Edam, 40% fat i.d.m.								
	Edam, 40% fat i.d.m., 3 kg			10632	EN, ES, AR, FR, PT	Grating, gratinating, salad garnish, casseroles, cheese platters for snacking	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	4 × approx. 3 kg
								
Oldenburger Gouda, 48% fat i.d.m.								
	Gouda, 48% fat i.d.m., 3 kg			10633	EN, ES, AR, FR, PT	Slicing, gratinating, on pizza mixed with Mozzarella, for garnishing salads, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	4 × approx. 3 kg
								
Oldenburger Emmental, 45% fat i.d.m.,								
	Oldenburger Emmental, 45% fat i.d.m., 3 kg			10634	EN, ES, AR, FR, PT	Gratinating, sandwiches, buffets, snacks, fondues	Before opening: Store at +4°C to +7°C. After opening: Keep refrigerated and consume within a few days.	4 × approx. 3 kg
								

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives colours flavourings	Lactose-free ¹ < 0.1g / 100g	Freezing ¹
180 days (chilled) ⁴ / 365 days (frozen)	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1215/ 292	21.0 g	14.5 g	<1.0 g	<1.0 g	25.0 g	1.2 g	✓	✓	✓		✓
540 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1232/ 296	21.0 g	14.5 g	<1.0 g	<1.0 g	25.0 g	1.2 g	✓	✓	✓		✓
270 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1297/ 312	23.0 g	15.9 g	<1.0 g	<1.0 g	25.0 g	1.8 g	✓	✓	✓	✓	
270 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1485/ 358	29.0 g	20.0 g	<1.0 g	<1.0 g	23.0 g	1.8 g	✓	✓	✓	✓	
270 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1547/ 372	29.0 g	20.0 g	<1.0 g	<1.0 g	27.0 g	1.0 g	✓	✓	✓	✓	

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Customer-specific article no. / 4) 180 days packed in carton

Cheese: Loaves

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Cheddar						
	Cheddar, 3 kg	22353	EN, ES, AR, FR, PT	Slicing, gratinating, perfect for burgers or on pizza, sandwich, cheeseboard, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	4 x approx. 3 kg
	 Perfect for Hot Application  Excellent Melting  Perfect for Slicing  No Additives					
	Red Cheddar, 3 kg	22354	EN, ES, AR, FR, PT	Slicing, gratinating, perfect for burgers or on pizza, sandwich, cheeseboard, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	4 x approx. 3 kg
	 Perfect for Hot Application  Excellent Melting  Perfect for Slicing  Ideal Snack					

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrate	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives colourings flavourings	Lactose-free ¹ < 0.1g / 100g	Freezing ¹
270 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1622/ 391	32.0 g	23.0 g	< 0.1 g	< 0.1 g	25.0 g	2.0 g	✓	✓	✓	✓	
270 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet, colouring: Carotenes (E160a)	1622/ 391	32.0 g	23.0 g	< 0.1 g	< 0.1 g	25.0 g	2.0 g	✓	✓		✓	

Step by Step

Grating Cheese



- 1. The key to successfully grating cheese is ensuring that it is well-cooled. A temperature between +2°C and +4°C is ideal.
- 2. Slice the cheese loaf into chunks. When preparing large amounts, keep them consistently and properly chilled.



- 3. Small amounts of cheese can be grated by hand on a small box grater.



- 4. Large amounts of cheese should be grated using a professional slicer / grater. Proceed a batch at a time to ensure that the cheese is always properly chilled.

- 5. When grated at the correct temperature, the cheese is loose and easy to handle. Warm cheese clumps together, resulting in uneven melting.



1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply

Clearly Marked

For fast orientation

Food allergies and intolerances are on the rise. So besides practical considerations, professional chefs also need to know which ingredients are suitable for meeting special dietary requirements.

The icons show at a glance if products are lactose-free, vegetarian, suitable for double boilers etc.

01. Naturally gluten-free

Products with this icon are naturally gluten-free.

02. Gluten-free

Products with this icon are according to the recipe gluten-free.

03. Lacto-vegetarian

These products contain no animal ingredients except milk.

04. Lactose-free < 0.1 g / 100 g

Cheese products with this icon are naturally lactose-free.
During maturation the lactose content decreases to < 0.1g/100g.

05. Contains lactose & milk protein

Products with this icon contain lactose and milk protein.

06. Halal

These products are certified as halal.

07. No added preservatives / No added colourings / No added flavourings

Products with this icon have no added preservatives, colourings or flavourings.

08. No added preservatives / No added colourings

Products with this icon have no added preservatives or colourings.

09. No added preservatives

Products with this icon have no added preservatives.

10. Heat-stable

Products with this icon are heat-stable.

11. Acid-stable

Product with this icon are acid-stable.

12. Freezing

Products with this icon can be ordered frozen.

01



02



03



04



05



06



07



08



09



10



11



12



		Single Unit	
Art.-No.	Article description	L × W × H in cm	Gross weight
Milk			
14640	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
11291	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14252	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14641	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
6946	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14251	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14079	Oldenburger UHT Milk, 3.1% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14642	Oldenburger UHT Full Cream Milk, 3.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
11067	Oldenburger UHT Full Cream Milk, 3.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
Cream			
22244	Oldenburger Whipping Cream UHT, 30% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1030 g
11134	Oldenburger Whipping Cream UHT, 35% fat, 1kg	9.3 × 6.2 × 19.4	approx. 1030 g
1257	Oldenburger Whipping Cream UHT, 35% fat, 1kg	9.3 × 6.2 × 19.4	approx. 1030 g
14335	Oldenburger Whipping Cream UHT, 35% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1030 g
14078	Oldenburger Shani Whipping Cream UHT, 35% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1030 g
22269	Oldenburger Whipping Cream UHT, 35% fat, 10 kg Bag in Box	18.8 × 18.8 × 32.5	approx. 10.1kg
15478	Oldenburger Performance Whipping Cream UHT, 35% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1030 g
22246	Oldenburger Performance Whipping Cream UHT, 35% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1030 g
13085	Oldenburger Chef’s Cooking Cream UHT, 20% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1070 g
Cream Alternative			
22868	Oldenburger Whipping Cream Alternative UHT, 28% fat, 1L	9.3 × 6.2 × 20.6	approx. 1040 g
22869	Oldenburger Cooking Cream Alternative UHT, 18% fat, 1L	9.3 × 6.2 × 20.6	approx. 1040 g
Coffee Cream & Coffeemilk			
10399	Oldenburger Coffee Cream UHT, 10% fat, 10 g portion	3.91 × 3.91 × 2.01	approx. 11 g
12166	Oldenburger Coffeemilk UHT, 3.5% fat, 14 g portion	3.91 × 3.3	approx. 17 g
Dessert			
15232	Oldenburger Crème Brûlée UHT, 1kg	9.3 × 6.2 × 19.4	approx. 1030 g

Carton			Pallet									
Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L × W × H in cm	Net weight	Gross weight ¹	HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
12 × 1000 ml	12.396 kg	approx. 13 kg	720	60	5	12	114.7 × 76.8 × 117.5	approx. 744 kg	approx. 780 kg	04011010	4007929150515	4007929057180
12 × 1000 ml	12.396 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 893 kg	approx. 936 kg	04011010	4036300112910	4007929057180
12 × 1000 ml	12.396 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 893 kg	approx. 936 kg	04011010	4036300112910	4007929057180
12 × 1000 ml	12.384 kg	approx. 13 kg	720	60	5	12	114.7 × 76.8 × 117.5	approx. 743 kg	approx. 780 kg	04012011	4007929450462	4036300669469
12 × 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 892 kg	approx. 936 kg	04012011	4036300069467	4036300669469
12 × 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 892 kg	approx. 936 kg	04012011	4036300069467	4036300669469
12 × 1000 ml	12.36 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 890 kg	approx. 936 kg	04012091	4007929450479	4007929057197
12 × 1000 ml	12.36 kg	approx. 13 kg	720	60	5	12	114.7 × 76.8 × 117.5	approx. 742 kg	approx. 780 kg	04012091	4036300069450	4036300669452
12 × 1000 ml	12.36 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 890 kg	approx. 936 kg	04012091	4036300110671	4036300669452
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 720 kg	approx. 936 kg	04015031	4036300222442	4036300014870
12 × 1000 g	12 kg	approx. 12.5 kg	864	72	6	12	120 × 80 × 119.4	approx. 864 kg	approx. 900 kg	04015031	4036300111340	4036300001078
12 × 1000 g	12 kg	approx. 12.5 kg	720	60	5	12	120 × 80 × 112.6	approx. 720 kg	approx. 750 kg	04015031	4036300000941	4036300001078
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4057500001309	4007929057241
12 × 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 × 80 × 119	approx. 720 kg	approx. 780 kg	04015031	4057500001309	4007929057241
1 × 10 kg	10 kg	approx. 10.1 kg	96	96	4	24	114 × 76 × 144.8	approx. 960 kg	approx. 995 kg	04015039	ns	4036300222695
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4036300154781	4036300013026
12 × 1000 g	12 kg	approx. 13 kg	720	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4036300222466	4036300014887
12 × 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 × 80 × 119.1	approx. 720 kg	approx. 780 kg	04015011	4036300130853	4036300005144
12 × 1000 ml	12 kg	approx. 12.5 kg	900	75	5	15	115 × 95 × 106	approx. 900 kg	approx. 938 kg	04029920	9501033205116	9501033205109
12 × 1000 ml	12 kg	approx. 12.5 kg	900	75	5	15	115 × 95 × 106	approx. 900 kg	approx. 938 kg	04029920	9501033205130	9501033205123
240 × 10 g	2.4 kg	approx. 2.8 kg	30720	128	8	16	120 × 80 × 144	approx. 307 kg	approx. 358 kg	04015011	ns	4036300103994
150 × 14 g	2.1 kg	approx. 2.4 kg	24000	160	10	16	120 × 80 × 149.3	approx. 336 kg	approx. 384 kg	04012091	ns	4036300540089
12 × 1000 g	12 kg	approx. 12.5 kg	864	72	12	6	120 × 80 × 132.2	approx. 864 kg	approx. 900 kg	19019099	4036300152329	4036300009760

1) Excl. pallet and pallet building

		Single Unit	
Art.-No.	Article description	L × W × H in cm	Gross weight
Butter			
12271	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22345	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22249	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22604	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22344	Oldenburger Butter, salted, 200 g	10 × 7.5 × 2.8	203 g
22248	Oldenburger Butter, salted, 200 g	10 × 7.5 × 2.8	203 g
22605	Oldenburger Butter, salted, 200 g	10 × 7.5 × 2.8	203 g
11365	Oldenburger Butter, unsalted, 25 kg	40 × 26 × 28	approx. 25.3 kg
22039	Oldenburger Butter, unsalted, 7 g portion	4 × 4 × 1.2	7.8 g
22038	Oldenburger Butter, salted, 7 g portion	4 × 4 × 1.2	7.8 g

Cheese: Blocks			
11618 ²	Oldenburger Mozzarella, 40% fat i.d.m., 10 kg	35.8 × 28.5 × 9.9	approx. 10 kg
1672	Oldenburger Mozzarella, 40% fat i.d.m., 15 kg	50 × 29 × 10.3	approx. 15.1 kg
1746	Oldenburger Gouda, 30% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.4 kg
1732	Oldenburger Gouda, 48% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.4 kg
1733	Oldenburger Edam, 40% fat i.d.m., 15 kg	56 × 30 × 11	approx. 15 kg
31500	Oldenburger Red Cheddar, 50% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.2 kg

Cheese: Loaves			
11616 ²	Oldenburger Mozzarella, 40% fat i.d.m., 2.5 kg	29 × 9.3 × 9.9	approx. 2.5 kg
2420	Oldenburger Mozzarella, 40% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg
10632	Oldenburger Edam, 40% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg
10633	Oldenburger Gouda, 48% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg
10634	Oldenburger Emmental, 45% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg
22353	Oldenburger Cheddar, 50% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg
22354	Oldenburger Red Cheddar, 50% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg

Carton			Pallet									
Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L × W × H in cm	Net weight	Gross weight ¹	HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300002518	4036300003522
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300015334	4036300015341
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300222497	4036300014931
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300226044	4036300014931
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300223449	4036300015327
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300222480	4036300014917
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300226051	4036300014917
1 × 25 kg	25 kg	approx. 25.3 kg	36	36	4	9	120 × 80 × 128	approx. 900 kg	approx. 911 kg	04051011	ns	4036300113658
200 × 7 g	1.4 kg	1.63 kg	80,000	400	20	20	120 × 80 × 155	560 kg	652.8 kg	04051011	ns	4036300013583
200 × 7 g	1.4 kg	1.63 kg	80,000	400	20	20	120 × 80 × 155	560 kg	652.8 kg	04051011	ns	4036300013545

1 × approx. 10 kg	approx. 10 kg	approx. 10.4 kg	60	60	10	6	120 × 80 × 130.8	600 kg	approx. 624 kg	04061030	4036300116185	ns
1 × approx. 15 kg	approx. 15 kg	approx. 15.4 kg	45	45	9	5	120 × 80 × 111.6	675 kg	approx. 693 kg	04061030	4007929016729	ns
1 × approx. 15 kg	approx. 15 kg	approx. 15.7 kg	45	45	9	5	120 × 80 × 118	675 kg	approx. 706 kg	04069078	4036300017468	ns
1 × approx. 15 kg	approx. 15 kg	approx. 15.7 kg	45	45	9	5	120 × 80 × 118	675 kg	approx. 706 kg	04069078	4036300017321	ns
1 × approx. 15 kg	approx. 15 kg	approx. 15.7 kg	45	45	9	5	120 × 80 × 118	675 kg	approx. 706 kg	04069023	4036300017338	ns
1 × approx. 15 kg	approx. 15 kg	approx. 15.2 kg	64	64	8	8	120 × 80 × 97	960 kg	approx. 972.8 kg	04069021	ns	8719874005791

4 × approx. 2.5 kg	approx. 10 kg	approx. 10.2 kg	240	60	10	6	120 × 80 × 131	approx. 600 kg	approx. 612 kg	04061030	4036300116161	4036300001368
4 × approx. 3 kg	approx. 12 kg	approx. 12.5 kg	216	54	9	6	120 × 80 × 134	approx. 648 kg	approx. 675 kg	04061030	4036300024206	4036300424204
4 × approx. 3 kg	approx. 12 kg	approx. 12.5 kg	216	54	9	6	120 × 80 × 134	approx. 648 kg	approx. 675 kg	04069023	4036300106322	4036305106327
4 × approx. 3 kg	approx. 12 kg	approx. 12.5 kg	216	54	9	6	120 × 80 × 134	approx. 648 kg	approx. 675 kg	04069078	4036300106339	4036305106334
4 × approx. 3 kg	approx. 12 kg	approx. 12.5 kg	216	54	9	6	120 × 80 × 134	approx. 648 kg	approx. 675 kg	04069013	4036300106346	4036305106341
4 × approx. 3 kg	approx. 12 kg	approx. 12.5 kg	216	54	9	6	120 × 80 × 134	approx. 648 kg	approx. 675 kg	04069021	4036300223531	4036300015419
4 × approx. 3 kg	approx. 12 kg	approx. 12.5 kg	216	54	9	6	120 × 80 × 134	approx. 648 kg	approx. 675 kg	04069021	4036300223548	4036300015426

1) Excl. pallet and pallet building / 2) Customer-specific



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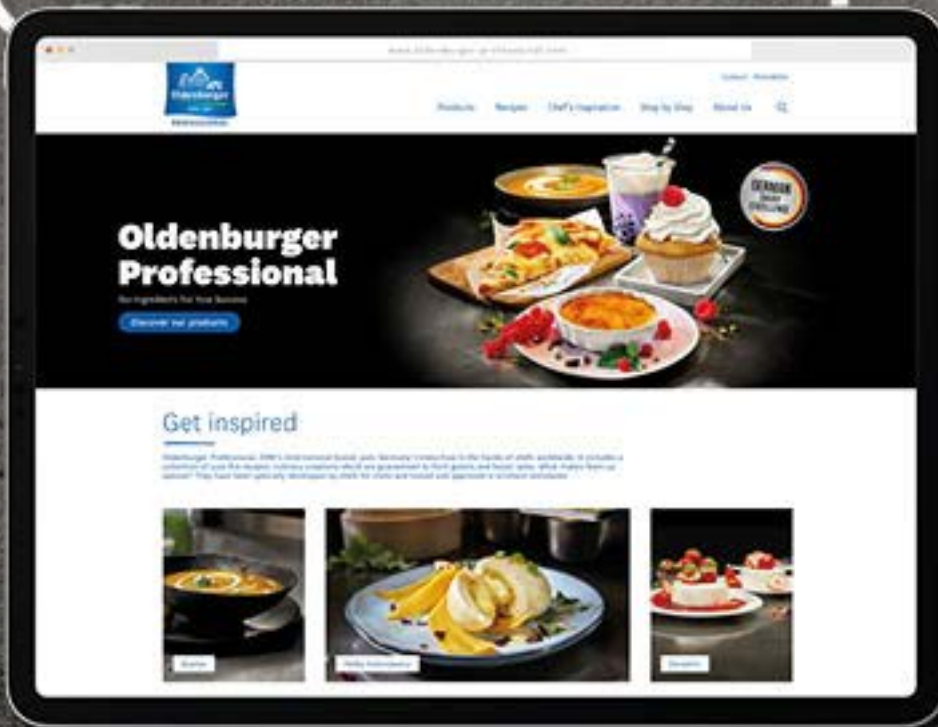
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