



**Oldenburger**

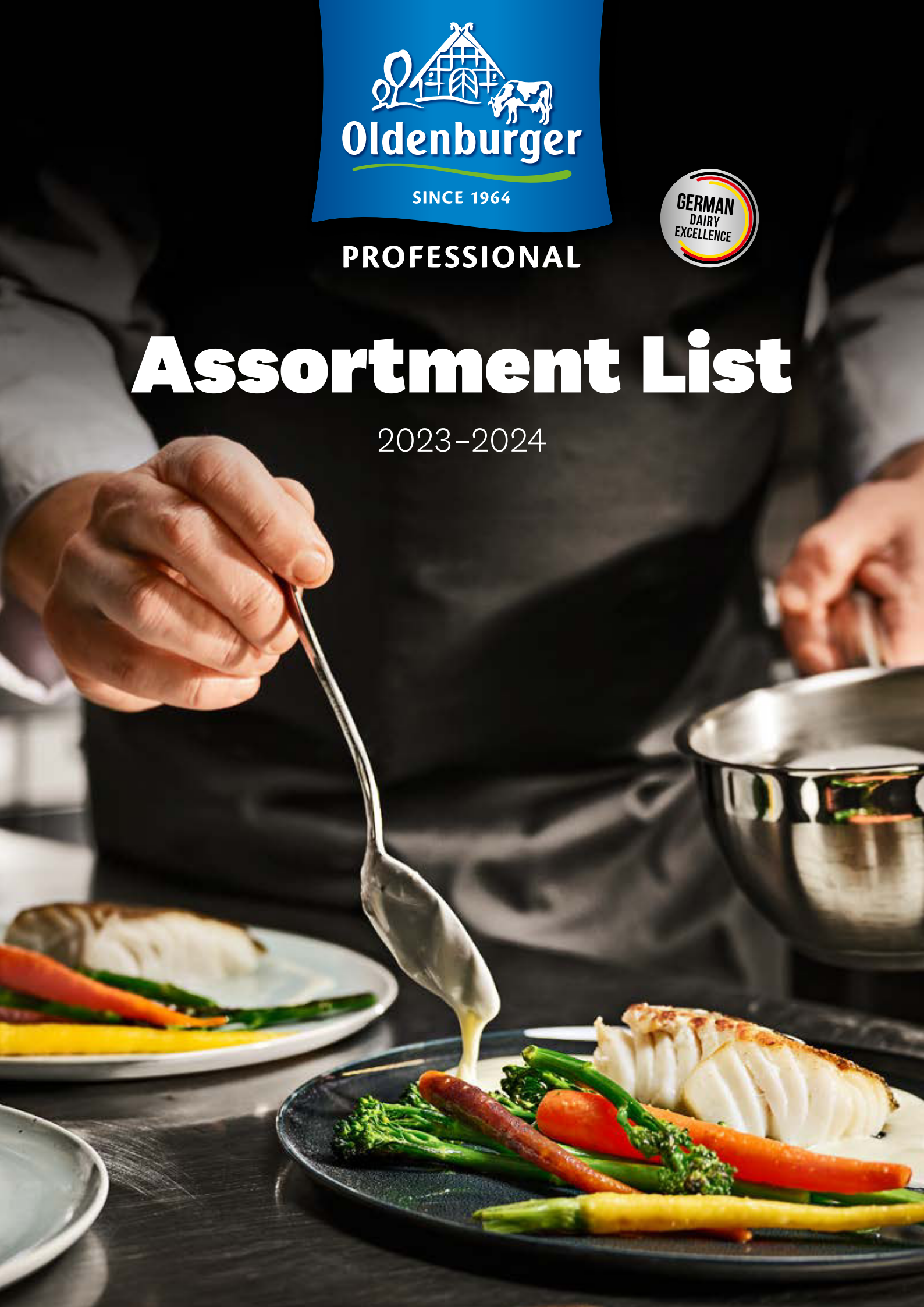
SINCE 1964



**PROFESSIONAL**

# Assortment List

2023-2024



# Editorial



**Who is Heiko Antoniewicz?**

- 1. Michelin Star-awarded chef, 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

Vegan and plant-based products become more and more popular, but 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. They're simply magical!

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.

This know-how, together with the unsurpassed natural flavour of milk from German pastures, has spawned a range of top-notch dairy products developed with German Dairy Excellence specifically for professional use in kitchens worldwide.

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 products are two extremely handy dessert products – Oldenburger Crème Brûlée and Oldenburger Panna Cotta – that truly make life easier for chefs. They save valuable time and – an aspect which I especially like – leave still plenty of scope for creativity. I love working with the new dessert bases for crème brûlée and panna cotta because they taste absolutely authentic and are simple, fast and failsafe to prepare.

**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 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 4,700 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 80 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  
**11,000**  
farmers and  
employees\*



**5.5**  
billion kilos of  
processed milk  
per year\*



**20+**  
sites\*

\* Status 2022

# Our Brand New 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 20

## 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 40 & 46



Please note that the shown packagings are not proportional.



## International Desserts

Panna Cotta, 1kg and Crème Brûlée, 1kg

Ready-to-use bases for authentic dessert creations: the first lactose-free products on the market that deliver full, uncompromising flavour.

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## New Butter formats

Unsalted and salted butter are now available as a convenient 200 g and as a 7 g single-serve portion.

> See pages 34 - 37



NEW DESIGN

## From Chefs to Chefs

New packaging created for chefs and food professionals.

Our products for professionals now feature their own designs. The new packaging design includes lots of information and ideas specifically for food service users.

What hasn't changed is our products' outstanding quality.



New packaging optimised for professional users



Product benefits and tips from chefs to chefs on pack

Proven German Dairy Excellence in a new look

# Milk & Flavoured 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 12



# Milk 1L

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger UHT Skimmed Milk, max. 0.3% fat</b>					
 <b>UHT Skimmed Milk, 1L</b> • 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
 <b>UHT Skimmed Milk, 1L</b> • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	11291	EN, FR, VN, HK, ID	Milk-based drinks, milk-based desserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <b>UHT Skimmed Milk, 1L</b> • 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 desserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
<b>Oldenburger UHT Semi-skimmed Milk, 1.5% fat</b>					
 <b>UHT Semi-skimmed Milk, 1L</b> • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	14641	CN, EN	Milk-based drinks, milk-based desserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <b>UHT Semi-skimmed Milk, 1L</b> • 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 desserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <b>UHT Semi-skimmed Milk, 1L</b> • 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 desserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
<b>Oldenburger UHT Milk, 3.1% fat</b>					
 <b>UHT Milk, 1L</b> • 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 desserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
<b>Oldenburger UHT Full Cream Milk, 3.5% fat</b>					
 <b>UHT Full Cream Milk, 1L</b> • 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 desserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 <b>UHT Full Cream Milk, 1L</b> • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	11067	EN, FR, VN, HK, ID	Milkshakes, milk-based drinks, milk-based desserts, 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 <sup>2)</sup>	Ingredients	Energy kJ/ kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Gluten-free <sup>3)</sup>	Lacto-vegetarian <sup>1)</sup>	Contains lactose & milk protein <sup>1)</sup>	Halal <sup>1)</sup>	No added <sup>1)</sup> preservatives colourings flavourings	No added <sup>1)</sup> preservatives
365 days	Milk	145	0 g	0 g	5.0 g	5.0 g	3.5 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	154/36	0.3 g	0.2 g	5.0 g	5.0 g	3.4 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	154/36	0.3 g	0.2 g	5.0 g	5.0 g	3.4 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	198	1.5 g	1.0 g	4.9 g	4.9 g	3.5 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	197/47	1.5 g	1.0 g	4.9 g	4.9 g	3.4 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	197/47	1.5 g	1.0 g	4.9 g	4.9 g	3.4 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	252/60	3.1 g	2.1 g	4.8 g	4.8 g	3.3 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	269	3.5 g	2.4 g	4.8 g	4.8 g	3.4 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓ <sup>3)</sup>	✓	✓	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Naturally gluten-free

# Milk 200 ml

## Front of House

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger UHT Skimmed Milk, max. 0.3% fat</b>					
 <b>UHT Skimmed Milk, 200 ml</b> <ul style="list-style-type: none"> <li>High nutritional value (e.g. protein)</li> <li>Made from cow's milk</li> <li>Processed under strict qualitative requirements</li> </ul>	14643	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.	24 × 200 ml
<b>Oldenburger UHT Semi-skimmed Milk, 1.5% fat</b>					
 <b>UHT Semi-skimmed Milk, 200 ml</b> <ul style="list-style-type: none"> <li>High nutritional value (e.g. protein)</li> <li>Made from cow's milk</li> <li>Processed under strict qualitative requirements</li> </ul>	14644	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.	24 × 200 ml
<b>Oldenburger UHT Full Cream Milk, 3.5% fat</b>					
 <b>UHT Full Cream Milk, 200 ml</b> <ul style="list-style-type: none"> <li>High nutritional value (e.g. protein)</li> <li>Full mouthfeel</li> <li>Made from cow's milk</li> </ul>	14645	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.	24 × 200 ml
  <b>UHT Full Cream Milk, 200 ml</b> <ul style="list-style-type: none"> <li>High nutritional value (e.g. protein)</li> <li>Full mouthfeel</li> <li>Made from cow's milk</li> </ul>	11322	EN, FR, AR	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.	24 × 200 ml
  <b>UHT Full Cream Milk, 200 ml, 6 × shrunk 4 packs</b> <ul style="list-style-type: none"> <li>High nutritional value (e.g. protein)</li> <li>Full mouthfeel</li> <li>Made from cow's milk</li> </ul>	12006	EN, FR, AR	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.	6 × 4 × 200 ml

Shelf life at production <sup>2</sup>	Ingredients	Energy kJ/kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Gluten-free <sup>3</sup>	Lacto-vegetarian <sup>1</sup>	Contains lactose & milk protein <sup>1</sup>	Halal <sup>1</sup>	No added <sup>1</sup> preservatives colourings flavourings	No added <sup>1</sup> preservatives
365 days	Milk	145	0 g	0 g	5.0 g	5.0 g	3.5 g	0.13 g	✓ <sup>3</sup>	✓	✓	✓	✓	✓
365 days	Milk	198	1.5 g	1.0 g	4.9 g	4.9 g	3.5 g	0.13 g	✓ <sup>3</sup>	✓	✓	✓	✓	✓
365 days	Milk	269	3.5 g	2.4 g	4.8 g	4.8 g	3.4 g	0.13 g	✓ <sup>3</sup>	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓ <sup>3</sup>	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓ <sup>3</sup>	✓	✓	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Naturally gluten-free



# Flavoured Milk 200 ml

## Front of House

NEW DESIGN coming soon



### Article description

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Strawberry Milk Drink UHT, 6 x shrunked 4 packs</b> <b>Strawberry Milk Drink UHT, 200 ml, 6 x shrunked 4 packs</b> <ul style="list-style-type: none"> <li>Made from cow's milk</li> <li>Contains calcium and protein from milk</li> <li>Ideal for out-of-home consumption</li> </ul>	13665	EN, FR, AR	Milk-based drinks, milk-based desserts, FOH consumption	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	6 x 4 x 200 ml
<b>Oldenburger Banana Milk Drink UHT, 6 x shrunked 4 packs</b> <b>Banana Milk Drink UHT, 200 ml, 6 x shrunked 4 packs</b> <ul style="list-style-type: none"> <li>Made from cow's milk</li> <li>Contains calcium and protein from milk</li> <li>Ideal for out-of-home consumption</li> </ul>	13664	EN, FR, AR	Milk-based drinks, milk-based desserts, FOH consumption	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	6 x 4 x 200 ml

NEW DESIGN coming soon



Shelf life at production <sup>2</sup>	Ingredients	Energy kJ/ kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Gluten-free <sup>1</sup>	Lacto-vegetarian <sup>1</sup>	Contains lactose & milk protein <sup>1</sup>	Halal <sup>1</sup>	No added <sup>1</sup> preservatives colourings flavourings	No added <sup>1</sup> preservatives
300 days	Semi-skimmed milk, sugar, stabiliser carrageenan (E407), flavouring, colour cochineal (E120)	300/ 71	1.5 g	1.0 g	11 g	10.9 g	3.4 g	0.13 g	✓	✓	✓	(✓) <sup>3</sup>	NO	NO
300 days	Semi-skimmed milk, sugar, stabiliser carrageenan (E407), flavouring, colours riboflavins (E101) and carotenes (E160a)	287/ 68	1.5 g	1.0 g	10.2 g	10.1 g	3.4 g	0.13 g	✓	✓	✓	(✓) <sup>3</sup>	NO	NO

## Inspiration Needed?

Discover our booklets



Find new products



Check out tips from chefs to chefs



Get recipe inspirations



See pages 58-59 for a step by step preparation of Oldenburger Crème Brûlée milk cap

<sup>1</sup>) Icons explained on page 52 / <sup>2</sup>) Guaranteed only under the indicated storage conditions; local regulations may apply / <sup>3</sup>) Product is processed under halal requirements but is not halal certified.

# 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. Our Chef's Cooking Cream is best for savory applications especially with a long cooking process, yielding superb results when blended into soups, sauces and casseroles. Both kinds of cream are heat- and acid-stable with a heavenly natural cream flavour. They are 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 **20**



# Whipping Cream






Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Whipping Cream UHT, 30% fat</b>					
 <b>Whipping Cream UHT, 1kg</b>  Versatile Use  Hot & Cold Application  High Whipping Volume  Natural, Creamy Flavour	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
<b>Oldenburger Whipping Cream UHT, 35% fat</b>					
 <b>Whipping Cream UHT, 1kg</b>  Natural, Creamy Flavour  Great Stability  Great Whipping Volume  Ideal for Filling	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
 <b>Whipping Cream UHT, 1kg</b>  Natural, Creamy Flavour  Great Stability  Great Whipping Volume  Hot & Cold Application	1257	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
 <b>Whipping Cream UHT, 1kg</b>  Natural, Creamy Flavour  Great Stability  Great Whipping Volume  Hot & Cold Application	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
 <b>Shani Whipping Cream UHT, 1kg</b>  Natural, Creamy Flavour  Great Stability  Great Whipping Volume  Ideal for Filling	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
 <b>Whipping Cream UHT, 10kg Bag in Box</b>  Natural, Creamy Flavour  Great Stability  Great Whipping Volume  Ideal for Filling	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 10kg
<b>Oldenburger Performance Whipping Cream UHT, 35% fat</b>					
 <b>Performance Whipping Cream UHT, 1kg</b>  Not easily overwhipped  Excellent whipping volume  Sharp definition  Ideal pastry properties	15478	EN, CN	Fancy cakes, pastries, beverages	Before opening: Storage between +4 and +10°C. After opening: Keep refrigerated and consume within a few days.	12 x 1kg
 <b>Performance Whipping Cream UHT, 1kg</b>  Natural, Creamy Flavour  Excellent whipping volume  Sharp definition  Ideal pastry properties	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

NEW DESIGN coming soon

Shelf life at production <sup>2)</sup>	Ingredients	Energy kJ/kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Gluten-free <sup>1)</sup>	Lacto-vegetarian <sup>1)</sup>	Halal <sup>1)</sup>	No added <sup>1)</sup> preservatives colourings flavourings	Heat-stable <sup>1)</sup>	Acid-stable <sup>1)</sup>
270 days	<b>Cream,</b> stabiliser E407	1205/292	30.0 g	20.7 g	3.2 g	3.2 g	2.4 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	<b>Cream,</b> stabiliser E407	1387/337	35.0 g	24.1 g	3.1 g	3.1 g	2.3 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	<b>Cream,</b> stabiliser E407	1385/336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	<b>Cream,</b> stabiliser E407	1385/336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	<b>Cream,</b> stabiliser E407	1385/336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
270 days	<b>Cream,</b> stabiliser E407	1385/336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	<b>Cream,</b> stabilisers: E460i, E433, E466; emulsifiers: E471, E322	1396/339	35.0 g	24.1 g	3.5 g	3.3 g	2.3 g	0.09 g	✓	✓	✓			
300 days	<b>Cream,</b> stabilisers: E460i, E433, E466; emulsifiers: E471, E322	1396/339	35.0 g	24.1 g	3.5 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 / 3) Less than 0.01g lactose per 100g

# Cooking Cream

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Chef's Cooking Cream UHT, 20% fat</b>					
 <b>Chef's Cooking Cream UHT, 1kg</b>  Hot Application  Perfect for Refining  Heat & Acid-Stable  For Long Cooking Processes	13085	EN, AR, FR, PT	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 <sup>2</sup>	Ingredients	Energy kJ / kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Gluten-free <sup>1</sup>	Lacto-vegetarian <sup>1</sup>	Halal <sup>1</sup>	No added <sup>1</sup> preservatives, colourings, flavourings	Heat-stable <sup>1</sup>	Acid-stable <sup>1</sup>
365 days	<b>Cream</b> , modified starch, emulsifier: mono- and diglycerides of fatty acids (E471), thickeners (cellulose gum (E466) and carrageenan (E407)), acidity regulators: sodium phosphates (E339)	869/210	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.



As espuma from a cream siphon

As a base for fine ice cream

As topping on beverages

As filling

To enhance soups

To enhance coffee

As a sauce for pasta, meat and vegetables

As topping on desserts

As decoration on cakes

As a base for milkshakes

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

# 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 26



# Coffee Cream & Coffeemilk

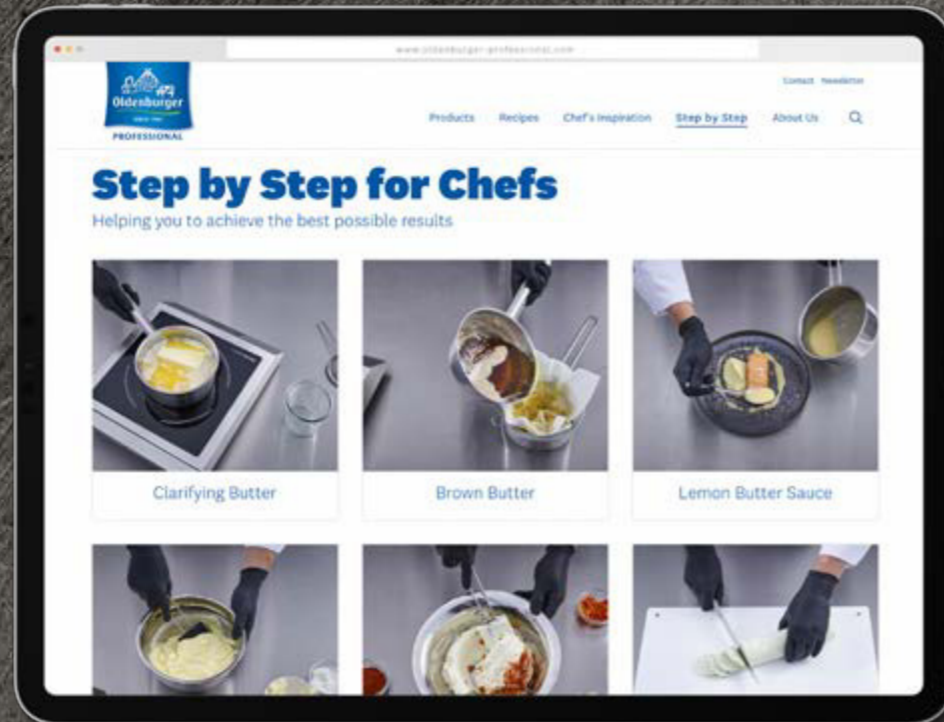
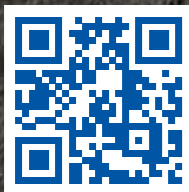
## Front of House

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Coffee Cream UHT, 10% fat</b>					
 <b>Dairy Drop, 7,5 g</b> • Full-bodied mouthfeel • Good whitening ability • Creamy refinement for beverages	15308	EN, CN	Coffee, tea and other hot beverages	Store in a cool, dry place.	240 x 7.5 g
 <b>Coffee Cream UHT, 10 g portion</b> • Full-bodied mouthfeel • Good whitening ability • Creamy refinement for beverages	10399	DE, EN, FR, IT, EL	Coffee, tea and other hot beverages	Store in a cool, dry place.	240 x 10 g
<b>Oldenburger Coffeemilk UHT, 3.5% fat</b>					
 <b>Coffeemilk UHT, 14 g portion</b> • Good mouthfeel • Lighter than regular coffee cream • Made from pure cow's milk	12165	DE, EN, FR, ES, EL	Coffee, tea and other hot beverages	Store in a cool, dry place.	150 x 14 g
 <b>Coffeemilk UHT, 14 g portion</b> • 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 <sup>2)</sup>	Ingredients	Energy kJ/ kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally	Gluten-free <sup>1)</sup>	Lacto-vegetarian <sup>1)</sup>	Contains lactose & milk protein <sup>1)</sup>	Halal <sup>1)</sup>	No added <sup>1)</sup> preservatives, colourings, flavourings
									Gluten-free <sup>1)</sup>	Lacto-vegetarian <sup>1)</sup>	Contains lactose & milk protein <sup>1)</sup>	Halal <sup>1)</sup>	No added <sup>1)</sup> 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	✓	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓	✓
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



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

# Desserts

Panna cotta and crème brûlée rank among the most popular classic desserts in Europe and worldwide. Making them from scratch, however, is time-consuming and requires specially trained staff. We offer you ideal ready-to-use solutions which enable quick, reliable preparation and consistently great results, taste like you made them from scratch and open the door for endless creative variations.

They are the first lactose-free products in the dessert base category which deliver full, uncompromising flavour.













Our top seller:  
Crème Brûlée UHT

> See page 30



# Desserts

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Desserts</b>					
 <p><b>Crème Brûlée UHT, 1kg</b></p> <p> Lactose-free*   Time Saving   Convenient Preparation   With Real Bourbon Vanilla</p>	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 x 1kg
 <p><b>Panna Cotta UHT, 1kg</b></p> <p> Lactose-free*   Time Saving   Convenient Preparation   Fresh Taste &amp; Smooth Texture</p>	15215	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 x 1kg

Shelf life at production <sup>1)</sup>	Ingredients	Energy kJ/kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Sodium	Lactose-free <sup>1)</sup> <0,01g/100g	Gluten-free <sup>1)</sup>	No added <sup>1)</sup> preservatives	Halal <sup>1)</sup>
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. *Lactose <0,01g/100g	791/190	13.2 g	8.9 g	14.6 g	13.9 g	3 g	0.05 g	✓	✓	✓	✓
360 days	88% lactose-free* cream (cream, lactase), sugar, gelatine, modified starch, stabiliser: carrageenan. *Lactose <0,01g/100g	649/155	9.2 g	6.4 g	14.2 g	14 g	3.9 g	0.04 g	✓	✓	✓	✓



## The Ideal Crème Brûlée



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.



## The Perfect Panna Cotta



In professional kitchens, it takes an average of ten minutes to make panna cotta according to the traditional recipe. Our ready-to-use solution saves about 60% of this time.

<sup>1)</sup> Icons explained on page 52



# 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 **34**

# Butter



Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Butter, unsalted, 200 g</b>					
 <b>Butter, unsalted, 200 g</b> • 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 thawing (slowly under cooling conditions) keep cooler than +6°C.  After opening: Keep cooler than +6°C.	20 × 200 g
 <b>Butter, unsalted, 200 g</b> • 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
 <b>Butter, unsalted, 200 g</b> • Soft and easy to spread • No additives • Made from pure cow's milk	22249	EN, ID, TW	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: If chilled storage between +2 and +6°C. If frozen 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
<b>Oldenburger Butter, salted, 200 g</b>					
 <b>Butter, salted, 200 g</b> • 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
 <b>Butter, salted, 200 g</b> • Soft and easy to spread • No additives • Made from pure cow's milk	22248	EN, ID, TW	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: If chilled storage between +2 and +6°C. If frozen 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
<b>Oldenburger Butter, unsalted, 25 kg</b>					
 <b>Butter, unsalted, 25 kg</b> • 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 <sup>2</sup>	Ingredients	Energy kJ/ kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally Gluten-free <sup>1</sup>	Lacto-vegetarian <sup>1</sup>	No added <sup>1</sup> preservatives colourings flavourings
365 days	<b>Cream</b> , 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	<b>Cream</b> , 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	<b>Cream</b> , 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	<b>Cream</b> , 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	<b>Cream</b> , 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	✓	✓	✓
720 days	<b>Cream</b> , 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
<b>Oldenburger Butter, unsalted, portion</b>					
 <b>Butter, unsalted, 7 g portion</b> • 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
<b>Oldenburger Butter, salted, portion</b>					
 <b>Butter, salted, 7 g portion</b> • 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 <sup>2)</sup>	Ingredients	Energy kJ / kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally Gluten-free <sup>1)</sup>	Lacto-vegetarian <sup>1)</sup>	No added <sup>1)</sup> preservatives, colourings, flavourings
730 days	<b>Cream</b> , 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	<b>Cream</b> , 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.



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.



4. Bring to a boil and reduce the 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.



<sup>1)</sup> Icons explained on page 52 / <sup>2)</sup> 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 **40**



# Cheese: Blocks

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Mozzarella, 40% fat i.d.m.</b>					
 <b>Mozzarella, 40% fat i.d.m., 10 kg</b> <ul style="list-style-type: none"> <li>• 100% clean label: no extra declaration in the menu necessary</li> <li>• Melts in a uniform mass on the pizza without liquefying</li> <li>• Mild taste and firm consistency</li> </ul>	11618 <sup>3</sup>	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 48 h. Please do not refreeze after thawing and use the product immediately	10 kg
<b>Oldenburger Mozzarella, 40% fat i.d.m.</b>					
 <b>Mozzarella, 40% fat i.d.m., 15 kg</b> <ul style="list-style-type: none"> <li>• 100% clean label: no extra declaration in the menu necessary</li> <li>• Melts in a uniform mass on the pizza without liquefying</li> <li>• Mild taste and firm consistency</li> </ul>	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
<b>Oldenburger Gouda, 30% fat i.d.m.</b>					
 <b>Gouda, 30% fat i.d.m., 15 kg</b> <ul style="list-style-type: none"> <li>• Allround-talent offers potential for various usages and functions</li> <li>• Mild and pure taste</li> <li>• Ideal for a balanced diet</li> </ul>	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
<b>Oldenburger Gouda, 48% fat i.d.m.</b>					
 <b>Gouda, 48% fat i.d.m., 15 kg</b> <ul style="list-style-type: none"> <li>• Excellent processing and melting properties</li> <li>• Mild and slightly aromatic taste</li> <li>• 100% clean label: no extra declaration in the menu necessary</li> </ul>	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
<b>Oldenburger Edam, 40% fat i.d.m.</b>					
 <b>Edam, 40% fat i.d.m., 15 kg</b> <ul style="list-style-type: none"> <li>• Excellent processing and melting properties with less oiling-off</li> <li>• Mild and pure flavour</li> <li>• 100% clean label: no extra declaration in the menu necessary</li> </ul>	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
<b>Oldenburger Red Cheddar, 50% fat i.d.m.</b>					
 <b>Red Cheddar, 50% fat i.d.m., 15 kg</b> <ul style="list-style-type: none"> <li>• Perfect for hot application</li> <li>• Excellent melting and slicing properties</li> <li>• Ideal snack</li> </ul>	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

NEW DESIGN coming soon

Shelf life at production <sup>2</sup>	Ingredients	Energy kJ/ kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally Gluten-free <sup>1</sup>	Lacto-vegetarian <sup>1</sup>	No added <sup>1</sup> preservatives colourings flavourings	Lactose-free <sup>1</sup> < 0.1g / 100g	Freezing <sup>1</sup>
180 days (chilled) <sup>4</sup> / 365 days (frozen)	Pasteurised cow's <b>milk</b> , 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 <b>milk</b> , 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 <b>milk</b> , 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 <b>milk</b> , 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 <b>milk</b> , 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 <b>milk</b> , 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 **44**













# Cheese: Loaves

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Mozzarella, 40% fat i.d.m.</b>					
 <b>Mozzarella, 40% fat i.d.m., 2.5 kg</b>  Excellent Melting  Optimal Processing  Perfect Stretching  Fabulous Browning	11616 <sup>3</sup>	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 x approx. 2.5 kg
<b>Oldenburger Mozzarella, 40% fat i.d.m.</b>					
 <b>Mozzarella, 40% fat i.d.m., 3 kg</b>  Excellent Melting  Optimal Processing  Perfect Stretching  Fabulous Browning	2420	EN, ID, ES, AR, FR	Grating, slicing, pizza (european), salads, grilling, antipasti and frying	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	4 x approx. 3 kg
<b>Oldenburger Edam, 40% fat i.d.m.</b>					
 <b>Edam, 40% fat i.d.m., 3 kg</b>  Mild taste  Optimal Processing  Excellent Melting  NO Additives	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 x approx. 3 kg
<b>Oldenburger Gouda, 48% fat i.d.m.</b>					
 <b>Gouda, 48% fat i.d.m., 3 kg</b>  Mild taste  Allrounder  Optimal Processing  Excellent Melting	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 x approx. 3 kg
<b>Oldenburger Emmental, 45% fat i.d.m.,</b>					
 <b>Oldenburger Emmental, 45% fat i.d.m., 3 kg</b>  Aromatic taste  Perfect for Slicing  Long Maturing  Ideal Snack	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 x approx. 3 kg

Shelf life at production <sup>2</sup>	Ingredients	Energy kJ/ kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally Gluten-free <sup>1</sup>	Lacto-vegetarian <sup>1</sup>	No added <sup>1</sup> preservatives colourings flavourings	Lactose-free <sup>1</sup> < 0.1g / 100g	Freezing <sup>1</sup>
180 days (chilled) <sup>4</sup> / 365 days (frozen)	Pasteurised cow's <b>milk</b> , 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	✓	✓	✓		✓
90 days	Pasteurised cow's <b>milk</b> , 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 <b>milk</b> , 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 <b>milk</b> , 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 <b>milk</b> , 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
<b>Oldenburger Cheddar</b>					
<b>Cheddar, 3 kg</b>   Perfect for Hot Application  Excellent Melting  Perfect for Slicing  No Additives	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
<b>Red Cheddar, 3 kg</b>   Perfect for Hot Application  Excellent Melting  Perfect for Slicing  Ideal Snack	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

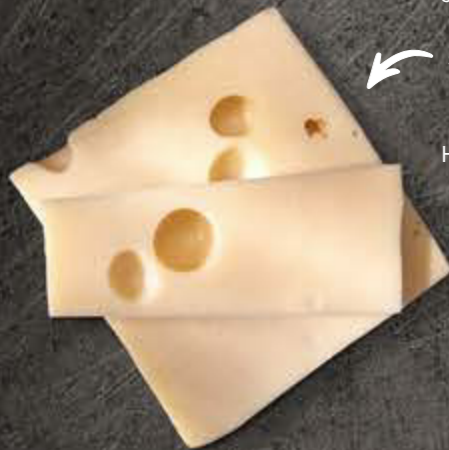
Shelf life at production <sup>2)</sup>	Ingredients	Energy kJ/kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally	Lacto-vegetarian <sup>1)</sup>	No added <sup>1)</sup> preservatives, colourings, flavourings	Lactose-free <sup>1)</sup> < 0.1g / 100g	Freezing <sup>1)</sup>
									Gluten-free <sup>1)</sup>				
270 days	Pasteurised cow's <b>milk</b> , 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 <b>milk</b> , 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	✓	✓		✓	

## Types of Cheese

The numerous types of cheese differ in the milk used, the fat & moisture content, the ripeness, the appearance and of course the taste.

### Hard cheese

has the highest dry matter content. It is aged for at least two months, and sometimes even for several years. Hard cheese has a firm consistency and a piquant flavour and keeps very well. Hard cheeses come both with and without holes. Examples include mountain cheese, parmesan and emmental.



### Soft cheese

is moister and therefore much softer than hard and semi-hard cheese. Its particularity is that soft cheeses like brie and camembert ripen from the outside in. The level of ripeness can be easily determined by cutting. If it is still fresh, the core is creamy. Soft cheeses are ripe after around ten days.



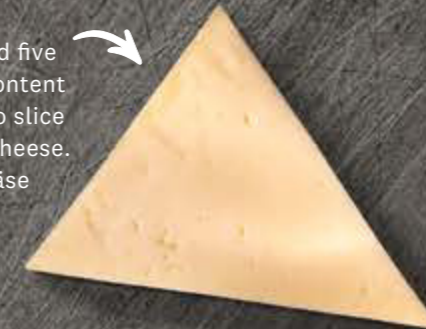
### Fresh cheese

is formed by the curdling of lactic acid and has the lowest dry matter content of all cheese types. It does not need to be aged and is therefore served "fresh". Fresh cheese can also be refined with herbs, fruits or spices. Mascarpone and cottage cheese are examples of fresh cheese.



### Semi-soft cheese

is aged for between three and five weeks. Its greater moisture content means that it is not as easy to slice and is softer than semi-hard cheese. Examples include butterkäse and blue cheese.



### Pasta filata-type cheese

is made by letting the curds rest for a while and then steeping them in a bath of very hot whey or water. Then the mass is kneaded and stretched to form a soft dough. Finally, it is divided and shaped into individual cheeses which are placed in brine or whey. The best-known example is mozzarella.

### Semi-hard cheese

is softer than hard cheese and easy to slice. It is aged for at least four weeks. Semi-hard cheese usually has a smooth surface. Well-known examples are gouda, edam and tilsit.



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



# Cheese: Grated

Save valuable time in the kitchen with our pre-grated cheeses! They're ideal for pizza, pasta, casseroles and much else besides. These products convince with superb browning, melting, stretching and full natural flavour — which is essential for driving the success of the fast-growing home delivery business.















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

> See page **50**



# Cheese: Grated

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
<b>Oldenburger Mozzarella, 40% fat i.d.m.</b>					
 <b>Oldenburger Mozzarella, 40% fat i.d.m., grated, 1kg</b>  Mild taste  Excellent Melting  Fabulous Browning	31228 <sup>3</sup>	Customer specific label	Pizza, pasta, salads and antipasti, lasagne, baked dishes	Before opening: Store at +2°C to +7°C.  After opening: Keep refrigerated and consume within a few days.	8 × 1kg
 <b>Oldenburger Mozzarella, 40% fat i.d.m., grated, 2kg</b>  Mild taste  Excellent Melting  Fabulous Browning	31299	Customer specific label	Pizza, pasta, salads and antipasti, lasagne, baked dishes	Before opening: Store at +2°C to +7°C.  After opening: Keep refrigerated and consume within a few days.	4 × 2kg
 <b>Oldenburger Mozzarella, 40% fat i.d.m., grated, 200g</b>  Mild taste  Excellent Melting  Fabulous Browning	31272	EN & customer specific label	Pizza, pasta, salads and antipasti, lasagne, baked dishes	Before opening: Store at +2°C to +7°C.  After opening: Keep refrigerated and consume within a few days.	32 × 200g

Shelf life at production <sup>1</sup>	Ingredients	Energy kJ / kcal	Fat	Of which saturates	Carbohydrate	Of which sugar	Protein	Salt	Naturally Gluten-free <sup>2</sup>	Lacto-vegetarian <sup>3</sup>	No added <sup>3</sup> preservatives colourings flavourings
365 days	Pasteurised cow's <b>milk</b> , salt, starter cultures, microbial rennet; anticaking-agent: starch	1232/296	21.0 g	14.5 g	3.0 g	3.0 g	25.0 g	1.2 g	✓	✓	✓
274 days	Pasteurised cow's <b>milk</b> , salt, starter cultures, microbial rennet; anticaking-agent: starch	1232/296	21.0 g	14.5 g	3.0 g	3.0 g	25.0 g	1.2 g	✓	✓	✓
365 days	Pasteurised cow's <b>milk</b> , salt, starter cultures, microbial rennet; anticaking-agent: starch	1232/296	21.0 g	14.5 g	<1.0 g	<1.0 g	25.0 g	1.2 g	✓	✓	✓

## Basic Pizza Recipes

Perfect dough, the right sauce and classic preparation.

### The perfect dough

Ingredients for 25 portions à 200 g:

- 3 kg type 00 wheat flour (protein content: 12.5 g)
- 6 g dry yeast (beer yeast)
- 1.86 l cold water
- 90 g olive oil
- 75 g salt

Pour the flour and yeast into the bowl of a kitchen mixer, attach dough hooks and run at slow speed. Gradually add the water, just fast enough that the flour mixture can still absorb it well. (Attention: depending on the air humidity, it may be necessary to vary the amount of water.) Accelerate the mixer to medium speed and knead for about six minutes. Gradually dribble in the olive oil, adding the salt last. Continue kneading at high speed for another two minutes.

Divide the dough into portions of about 200 g each and place them in a dough box. Lightly sprinkle with water, cover and let rise for at least 12 hours but no longer than 36 hours while refrigerating at 4°C. About 40 minutes before baking, remove the dough from the cooler and let it acclimate at room temperature.

### Classic preparation

Ingredients for one round pizza / 25 cm:

- 80 g tomato sauce
- 90 g grated cheese
- 100 g toppings (depending on the style)

Roll out the pizza dough and apply the tomato sauce with a circular motion. Then cover with cheese and apply the toppings.

Finally, bake the pizza until done.  
 In a conveyor oven: at 280°C  
 In a deck oven: at 310°C to 340°C  
 In a classic brick oven: at 400°C to 480°C

The baking time will vary depending on the type of oven and desired degree of doneness.

### Authentic tomato sauce

Ingredients for 25 pizzas / 25 cm:

- 2 kg tomatoes, raw and puréed (ideally, "San Marzano" tomato preserves)
- 50 g sea salt
- 10 g sugar
- fresh basil leaves

Mix all of the ingredients together and flavour with the basil leaves.



# 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 < 0.1g / 100g

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



naturally  
gluten-free

02



gluten-free

03



lacto-vegetarian

04



lactose-free\*  
\*lactose content  
< 0.1g/100g

05



contains lactose  
& milk protein

06



halal

07



no added preservatives  
no added flavourings  
no added colourings

08



no added preservatives  
no added colourings

09



no added preservatives

10



heat-stable

11



acid-stable

12



freezing

Art.-No.	Article description	Single Unit	
		L x W x H in cm	Gross weight
<b>Milk &amp; Flavoured Milk</b>			
14640	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
11291	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
14252	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
14641	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
6946	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
14251	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
14079	Oldenburger UHT Milk, 3.1% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
14642	Oldenburger UHT Full Cream Milk, 3.5% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
11067	Oldenburger UHT Full Cream Milk, 3.5% fat, 1L	9.3 x 6.2 x 20.6	approx. 1070 g
14643	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 200 ml	5.3 x 4.2 x 11.1	approx. 210 g
14644	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 200 ml	5.3 x 4.2 x 11.1	approx. 210 g
14645	Oldenburger UHT Full Cream Milk, 3.5% fat, 200 ml	5.3 x 4.2 x 11.1	approx. 210 g
11322	Oldenburger UHT Full Cream Milk, 3.5% fat, 200 ml	5.3 x 4.2 x 11.1	approx. 210 g
12006	Oldenburger UHT Full Cream Milk, 3.5% fat, 200 ml, 6 x shrunk 4 packs	21.2 x 4.2 x 11.1	approx. 840 g
13665	Oldenburger Strawberry Milk Drink UHT, 200 ml, 6 x shrunk 4 packs	20.6 x 4.2 x 11.1	approx. 884 g
13664	Oldenburger Banana Milk Drink UHT, 200 ml, 6 x shrunk 4 packs	20.6 x 4.2 x 11.1	approx. 884 g

<b>Cream</b>			
22244	Oldenburger Whipping Cream UHT, 30% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
11134	Oldenburger Whipping Cream UHT, 35% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
1257	Oldenburger Whipping Cream UHT, 35% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
14335	Oldenburger Whipping Cream UHT, 35% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
14078	Oldenburger Shani Whipping Cream UHT, 35% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
22269	Oldenburger Whipping Cream UHT, 35% fat, 10kg Bag in Box	18.8 x 18.8 x 32.5	approx. 10.1 kg
15478	Oldenburger Performance Whipping Cream UHT, 35% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
22246	Oldenburger Performance Whipping Cream UHT, 35% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1030 g
13085	Oldenburger Chef's Cooking Cream UHT, 20% fat, 1kg	9.3 x 6.2 x 20.6	approx. 1070 g

<b>Coffee Cream &amp; Coffeemilk</b>			
15308	Oldenburger Coffee Cream, 10%, 7,5g Dairy Drop	5.4 x 3.0 x 1.8	approx. 8.5 g
10399	Oldenburger Coffee Cream UHT, 10% fat, 10g portion	3.91 x 2.01	approx. 12 g
12165	Oldenburger Coffeemilk UHT, 3.5% fat, 14g portion	3.91 x 3.3	approx. 17 g
12166	Oldenburger Coffeemilk UHT, 3.5% fat, 14g portion	3.91 x 3.3	approx. 17 g

Units per carton	Net weight	Gross weight	Carton				Pallet				HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
			Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L x W x H in cm	Net weight	Gross weight <sup>1)</sup>				
12 x 1000 ml	12.396 kg	approx. 13 kg	720	60	5	12	114.7 x 76.8 x 117.5	approx. 744 kg	approx. 780 kg	04011010	4007929150515	4007929057180	
12 x 1000 ml	12.396 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 893 kg	approx. 936 kg	04011010	4036300112910	4007929057180	
12 x 1000 ml	12.396 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 893 kg	approx. 936 kg	04011010	4036300112910	4007929057180	
12 x 1000 ml	12.384 kg	approx. 13 kg	720	60	5	12	114.7 x 76.8 x 117.5	approx. 743 kg	approx. 780 kg	04012011	4007929450462	4036300669469	
12 x 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 892 kg	approx. 936 kg	04012011	4036300069467	4036300669469	
12 x 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 892 kg	approx. 936 kg	04012011	4036300069467	4036300669469	
12 x 1000 ml	12.36 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04012091	4007929450479	4007929057197	
12 x 1000 ml	12.36 kg	approx. 13 kg	720	60	5	12	114.7 x 76.8 x 117.5	approx. 742 kg	approx. 780 kg	04012091	4036300069450	4036300669452	
12 x 1000 ml	12.36 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04012091	4036300110671	4036300669452	
24 x 200 ml	4.958 kg	approx. 5.3 kg	3696	154	11	14	110 x 74.4 x 130.9	approx. 765 kg	approx. 816 kg	04011010	4036300002372	4036300119353	
24 x 200 ml	4.944 kg	approx. 5.3 kg	3696	154	11	14	110 x 74.4 x 130.9	approx. 761 kg	approx. 816 kg	04012091	4036300143662	4036300007513	
24 x 200 ml	4.944 kg	approx. 5.3 kg	3696	154	11	14	110 x 74.4 x 130.9	approx. 761 kg	approx. 816 kg	04012091	4036300112057	4036300000293	
24 x 200 ml	4.944 kg	approx. 5.42 kg	4032	168	12	14	120 x 80 x 157.8	approx. 830.6 kg	approx. 910.6 kg	04012091	4036300120069	4036300000293	
6 x 4 x 200 ml	4.944 kg	approx. 5.42 kg	4032	168	12	14	120 x 80 x 157.8	approx. 830.6 kg	approx. 910.6 kg	04012091	4036300120069	4036300000293	
6 x 4 x 200 ml	5.069 kg	approx. 5.43 kg	1008	168	12	14	120 x 80 x 157.8	approx. 830.6 kg	approx. 910.6 kg	22029995	4036300136657	4036300128935	
6 x 4 x 200 ml	5.054 kg	approx. 5.43 kg	1008	168	12	14	120 x 80 x 157.8	approx. 830.6 kg	approx. 910.6 kg	22029995	4036300136640	4036300128966	

12 x 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04015031	4036300222442	4036300014870
12 x 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04015031	4036300111340	4036300001078
12 x 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04015031	4036300000941	4036300001078
12 x 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04015031	4057500001309	4007929057241
12 x 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 x 80 x 119	approx. 720 kg	approx. 780 kg	04015031	4057500001309	4007929057241
1 x 10 kg	10 kg	approx. 10.1 kg	96	96	4	24	114 x 76 x 144.8	approx. 960 kg	approx. 995 kg	04015039	ns	4036300222695
12 x 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04015031	4036300154781	4036300013026
12 x 1000 g	12 kg	approx. 13 kg	720	72	6	12	120 x 80 x 140	approx. 890 kg	approx. 936 kg	04015031	4036300222466	4036300014887
12 x 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 x 80 x 119.1	approx. 720 kg	approx. 780 kg	04015011	4036300130853	4036300005144

240 x 7.5 g	1.8 kg	approx. 2.2 kg	38400	160	10	16	120 x 80 x 156.5	approx. 288 kg	approx. 349 kg	04015011	ns	4036300153081
240 x 10 g	2.4 kg	approx. 2.8 kg	30720	128	8	16	120 x 80 x 144	approx. 307 kg	approx. 358 kg	04015011	ns	4036300103994
150 x 14 g	2.1 kg	approx. 2.4 kg	12000	80	10	8	80 x 60 x 155.5	approx. 168 kg	approx. 192 kg	04012091	ns	4036300540089
150 x 14 g	2.1 kg	approx. 2.4 kg	24000	160	10	16	120 x 80 x 149.3	approx. 336 kg	approx. 384 kg	04012091	ns	4036300540089

1) Excl. pallet and pallet building

Art.-No.	Article description	Single Unit	
		L × W × H in cm	Gross weight
<b>Desserts</b>			
15232	Oldenburger Crème Brûlée UHT, 1 kg	9.3 × 6.2 × 19.4	approx. 1030 g
15215	Oldenburger Panna Cotta UHT, 1 kg	9.3 × 6.2 × 19.4	approx. 1030 g

<b>Butter</b>			
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
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
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, unsalted, 7 g portion	4 × 4 × 1.2	7.8 g

<b>Cheese: Blocks</b>			
11618 <sup>3</sup>	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	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 × 10	approx. 15.4 kg
31500	Oldenburger Red Cheddar, 50% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.2 kg

<b>Cheese: Loaves</b>			
11616 <sup>3</sup>	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

<b>Cheese: Grated</b>			
31228	Oldenburger Mozzarella, 40% fat i.d.m., grated, 1 kg	28 × 25 × 4.2	approx. 1.01 kg
31299	Oldenburger Mozzarella, 40% fat i.d.m., grated, 2 kg	20 × 25 × 6	approx. 2.02 kg
31272	Oldenburger Mozzarella, 40% fat i.d.m., grated, 32 × 200 g	22 × 15 × 2.7	approx. 205 g

Units per carton	Net weight	Gross weight	Carton				Pallet				HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
			Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L × W × H in cm	Net weight	Gross weight <sup>1</sup>				
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	
12 × 1000 g	12 kg	approx. 12.5 kg	864	72	12	6	120 × 80 × 132.2	approx. 864 kg	approx. 900 kg	04015011	4036300152152	4036300009715	

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	4036300223449	4036300015327
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300222480	4036300014917
1 × 25 kg	25 kg	approx. 25.3 kg	36	36	4	9	120 × 80 × 112	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	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

8 × 1 kg	8 kg	approx. 8.49 kg	768	96	12	8	120 × 80 × 219.2	768 kg	approx. 840 kg	04061030	8719497296767	8719497296774
4 × 2 kg	8 kg	approx. 10.40 kg	384	96	12	8	120 × 80 × 219.2	768 kg	approx. 998 kg	04061030	8719497297733	8719497297740
32 × 200 g	6.4 kg	approx. 6.57 kg	3200	100	10	10	120 × 100 × 210.4	640 kg	approx. 657 kg	04061030	8719497297276	8719497298778

1) Excl. pallet and pallet building / 2) Outer packaging

# Crème Brûlée Beverages

Oldenburger Crème Brûlée milk cap preparation

## Ingredients

### Oldenburger Crème Brûlée milk cap

- 1 l Oldenburger Crème Brûlée
- 200 ml Oldenburger UHT Full Cream Milk, 3.5% fat
- 5 g salt



1. Before whipping, chill the bowl and whisk attachment in the freezer for about 15 minutes, or in the refrigerator for at least 60 minutes. The Oldenburger Crème Brûlée and milk should be cooled to a temperature between +4°C and +10°C.



2. Whip the Oldenburger Crème Brûlée at medium speed for 45 seconds.



3. Add the full cream milk and salt and continue whipping at medium speed for another 20 seconds.



4. Once the mixture is combined and becomes noticeably lighter, increase the speed to high for 60 seconds.



5. Carefully spoon the Oldenburger Crème Brûlée milk cap onto your prepared beverage.



6. Make sure to avoid breaking the surface tension of your beverage.



7. For an even result, slightly smooth the surface with the back of a spoon.

8. Garnish and serve.

### Benefits

Easy to prepare with a long standing time. Creamy texture and natural ice cream-like flavour.



PROFESSIONAL



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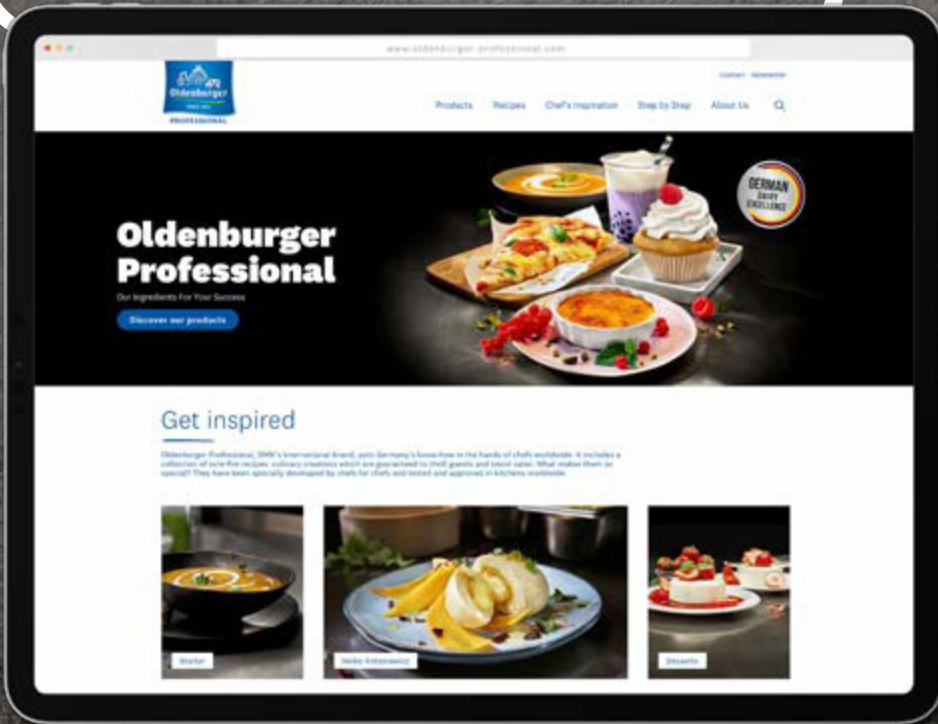
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## OLDENBURGER PRODUCTS FOR RETAIL

Art. No	Article description	Storage condition	Shelf life at production*	Single unit		Carton			Pallet						Languages on single unit	HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
				L x W x H in cm	Gross weight	Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L x W x H in cm	Net weight				

### Oldenburger UHT Milk



12558	Oldenburger UHT milk, 3.1% fat, 500 ml	cool and dry place	360 days	9.7 x 6.5 x 10.5	approx. 537 g	12	approx. 6.18 kg	approx. 6.65 kg	1440	120	10	12	120 x 80 x 125.4	approx. 742 kg	approx. 797 kg	EN, FR, AR, PT	04012091	4036300125583	4036300003782
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### Oldenburger Premium Dairy Drinks



14625	Oldenburger Deluxe High Calcium Milk, 190 ml	max. 25°C	300 days	5.7 x 5.7 x 14.5	319 g	15	2.94 kg	4.8 kg	2160	144	9	16	120 x 80 x 146.7	423.36 kg	717 kg	EN, CN	22029999	4036300146250	4036300008480
15985	Oldenburger Deluxe GMO Free Milk, 190 ml	max. 25°C	300 days	5.7 x 5.7 x 14.5	319 g	15	2.94 kg	4.8 kg	2160	144	9	16	120 x 80 x 146.7	423.36 kg	717 kg	EN, CN	22029999	4036300159854	4036300013439

### Oldenburger UHT Coffee Milk and Evaporated Milk



12164	Oldenburger coffee milk UHT, 3.5% fat, 10 x 14 g bar	cool, dry and dark place	240 days	19.9 x 8 x 3.3	approx. 152 g	20 x 140 g	2.8 kg	approx. 3.2 kg	28600	143	13	11	120 x 80 x 178.1	approx. 400 kg	approx. 458 kg	DE, EN, FR, ES, NL	04012091	4036303589207	4036300540072
11630	Oldenburger evaporated milk in softpack, 7.5% fat, 200 g	cool and dry place	370 days	64 x 42 x 100	approx 213 g	27	5.4 kg	5.85 kg	2916	108	9	12	1200 x 800 x 1116	approx. 583.2 kg	632 kg	EN, FR, PT, AR	04029110	4036300116307	4036300001467
11033	Oldenburger evaporated milk in alucups, 8.1% fat, 50 x 10 x 15 g	cool and dry place	370 days	ca. 10 x 10 x 10	approx 171 g	50 nets	7.5 kg	approx 8.7 kg	2700	54	6	9	120 x 80 x 155.5	approx. 405 kg	approx. 470 kg	EN, FR, PT, AR	04029130	4036300110336	4036305110331
15096	Oldenburger Evap Milk in tin, easy opening, 8.0% fat, 170 g	max. 25°C	365 days			48	8.16 kg	10 kg	5760	120				979.2 kg	1200 kg	FR, AR		9501033111820	9501033111868
15112	Oldenburger Evap Milk in tin, STD, 8.0% fat, 170 g	max. 25°C	365 days			48	8.16 kg	9.78 kg	5760	120				979.2 kg	1173.6 kg	FR, AR		9501033111868	9501033111820
15092	Oldenburger Evap Milk in tin, easy opening, 8.0% fat, 410 g	max. 25°C	365 days			24	9.84 kg	11.5 kg	2808	117				1151.28 kg	1345.5 kg	EN, FR, AR		9501033111837	9501033111875
15114	Oldenburger Evap Milk in tin, STD, 8.0% fat, 410 g	max. 25°C	365 days			24	9.84 kg	11.3 kg	2808	117				1151.28 kg	1322.1 kg	EN, FR, AR		9501033111837	9501033111875



\* guaranteed only under mentioned storage condition, consider local legal regulations  
 \*\* excl. pallet and pallet building





July 2023





## OLDENBURGER PRODUCTS FOR RETAIL

Art. No	Article description	Storage condition	Shelf life at production*	Single unit		Carton			Pallet						Languages on Single unit	HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
				L x W x H in cm	Gross weight	Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L x W x H in cm	Net weight				

### Oldenburger Whipping and Cooking Cream

	7774	Oldenburger Whipping Cream UHT, 30% fat, 200 g	min. 4°C max. 10°C	300 days	6.5 x 4.1 x 8.8	approx. 210 g	27	5.4 kg	approx. 5.8 kg	3888	144	12	12	120 x 80 x 126.1	approx. 778 kg	approx. 835 kg	EN, CN	04015031	4036300066749	4036300666741
	15098	Oldenburger Whipping Cream UHT, 35% fat, 200g 9 x shrinked 3 packs	min. 4°C max. 10°C	300 days	19.6 x 5 x 10	approx. 640 g	9 x 3 x 200g	approx. 5.4 kg	5.9 kg	972 shrinked 3 packs	108	9	12	120 x 800 x 111.6	approx. 583 kg	approx. 632 kg	EN, CN	04015031	4036300008152	4036300008169
	12197	Oldenburger Shani Whipping Cream UHT, 35% fat, 200 g	min. 4°C max. 10°C	270 days	6.5 x 4.2 x 10	approx. 210 g	27	approx. 5.4 kg	5.9 kg	2916	108	9	12	120 x 80 x 111.6	approx. 583 kg	approx. 632 kg	EN, TW	04015031	4036300003249	4036300121974
	<b>NEW</b> 15708	Oldenburger Cooking Cream UHT, 20% fat, 200 g	min. 4° C max. 10° C	360 days	6.5 x 4.2 x 10	approx. 210 g	27	5.4 kg	approx. 5.85 kg	2916	108	9	12	120 x 80 x 111.6	approx. 583 kg	approx. 632 kg	TBD	04015011	TBD	TBD

### Oldenburger Cheese Slices

	5973	Oldenburger Gouda Slices, 48% fat i.d.m., 200 g	min. +4°C max. +8°C	180 days	20 x 13.3 x 2.5	approx. 212 g	10	2 kg	approx. 2.3 kg	1300	130	5	26	120 x 80 x 113.9	260 kg	approx. 299 kg	ES, PT	04069078	4036300059734	4036300459732
	5969	Oldenburger Edam Slices 40% fat i.d.m., 200 g	min. +4°C max. +8°C	180 days	20 x 13.3 x 2.5	approx. 212 g	10	2 kg	approx. 2.27 kg	1300	130	5	26	120 x 80 x 113.9	260 kg	approx. 295 kg	ES, PT	04069023	4036300059697	4036300459695



\* guaranteed only under mentioned storage condition, consider local legal regulations

\*\* excl. pallet and pallet building

July 2023