Oldenburger

SINCE 1964

PROFESSIONAL

GERMAN DAIRY EXCELLENCE

Cream

All you need to know



Cream: So Versatile

Oldenburger offers chefs, bakers, caterers and pastry chefs around the world a wide range of high-quality cream products that provide a reliable base for their individual creations.

Made from pure cow’s milk, our dairy creams add natural flavour and a creamy consistency to sweet and savoury dishes. Our cream products are ideal for a variety of applications in both hot and cold cuisine, while saving valuable time in the kitchen. For sauces, soups, gratins, dressings, desserts or cakes, we have the perfect solution.

We have created this booklet to show you what makes our cream products special, how they can be used, and to share useful tips and tricks for working with them.

Let us inspire you!

Contents

The Origins of the Oldenburger Brand 04
From Chefs to Chefs 06
Milk is the Basis of Cream 08
Nutritious Dairy Products 09
A Variety of Creams 10
Milky Way 12
Storage 14
Best Practices 15
Tips & Tricks 16
Step by Step: Flavouring cream 17
Step by Step: Perfect whipped cream 18
Serving Ideas 20
The Benefits of Using Dairy Cream 21
Cream Techniques 22
Our Cream Heroes 24
Recipes 26

About us

The Origins of the Oldenburger Brand

Our Key Figures

+20
billion euros revenue*

Over **40,000** farmers and employees*

19.4
billion kilos of milk intake per year*

20+
sites in Germany*

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.

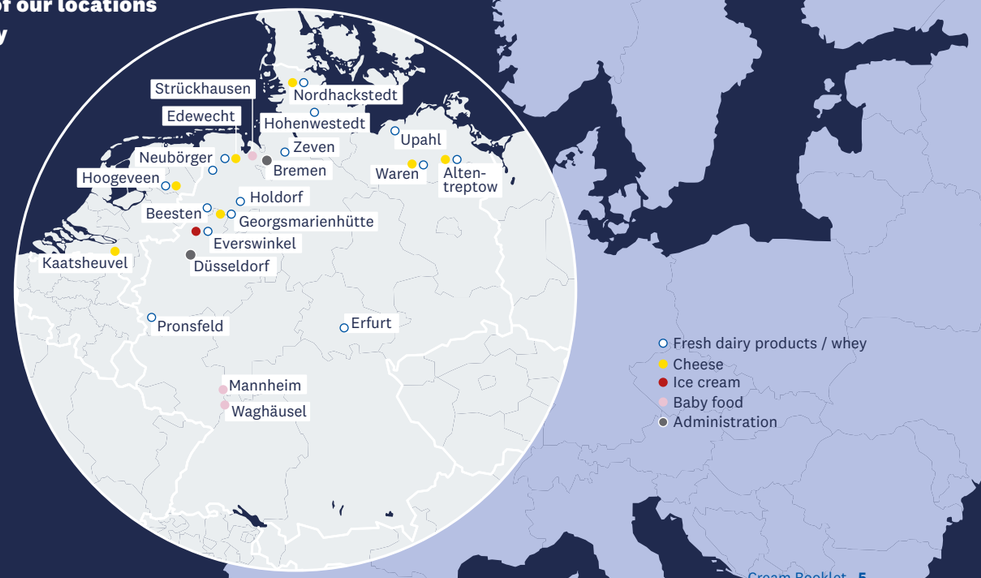
About Arla Foods.
Arla Foods is Europe's strongest farmer-owned dairy group, with its most recent evolution coming from the merger with DMK Group. As a major food producer owned by 11,200 European dairy farmers and 28,800 employees, we have a strong commitment to help support society's efforts related to food, health, climate and nature.

Arla Foods generates over €20 billion in annual revenue, providing a powerhouse of globally trusted brands including Europe's leading dairy brand Arla® and iconic brands such as Lurpak®, Castello®, Puck®, MILRAM®, Humana®, Uniekaas®, Starbucks® chilled coffee and last but not least Oldenburger®.

The cooperative is the world's largest manufacturer of organic dairy products and the global leader in advanced whey proteins.

The dairy farms which produce fresh milk for our products are privately owned. 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 Oldenburger products made from their milk.

Overview of our locations in Germany



* Status 2026

Our recipe 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.

Oldenburger Professional 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.

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 60 countries.

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



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

Heiko Antoniewicz
Brand ambassador and culinary consultant for Oldenburger Professional

Milk is the Basis of Cream

Milk fat

Milk fat contains both saturated and unsaturated fatty acids.

1000 g of Full Cream Milk, 3.5% fat contains approx.:

Water 875 g

Milk sugar 48 g

Milk fat 35 g

Milk protein 33 g

Minerals and vitamins 7 g

Minerals

Milk contains minerals such as potassium, magnesium and calcium.

Calcium is needed for the maintenance of normal teeth and bones.

Calcium is heat-stable, so UHT treatment does not significantly affect its content.

Milk protein

Milk protein provides essential amino acids that the body needs to build its own proteins.

Nutritious Dairy Products

Due to its fat content, cream is a natural flavour carrier and adds richness, body and a smooth, creamy texture.





The fat in Oldenburger creams comes exclusively from milk, with no vegetable or hydrogenated fats added.

Our two cream alternatives – Whipping Cream Alternative 28% fat and Cooking Cream Alternative 18% fat – are the only products in our cream range made with vegetable oil.

Some of our Oldenburger creams contain carrageenan, a widely used stabiliser derived from red algae. It helps maintain a homogeneous consistency and prevents the milk fat from rising to the surface.

The calorie content of cream naturally varies depending on its fat content. For example, 100 g of UHT whipping cream with 30% fat provides around 292 kcal.



A Variety of Creams

Discover the different types of cream.

To be classified as cream, a product must have a fat content of at least 10%. Different types of cream have different names depending on their fat content and texture.

The fat content influences how easily cream can be whipped and how stable it is. Cream must contain at least 30% fat to be whippable. Cream with a higher fat content typically delivers a richer flavour and a creamier mouthfeel.



Cooking Cream
20% fat

For sauces, soups, gratins and dressings.



Clotted Cream

A thick, almost butter-like cream with a minimum of 55% fat.
A British speciality, it goes well with scones and jam.



Whipping Cream
min. 30% fat

For cakes, beverages and ice cream.



Coffee Cream
10% fat, UHT

For hot and cold beverages.



Sour Cream
min. 20% fat

A richer sour cream for soups, sauces, dips and dressings. Produced using lactic acid bacteria.



Sour Cream
min. 10% fat

for dips, toppings or dressings. Produced using lactic acid bacteria.



Crème Fraîche
min. 30% fat

A rich, creamy choice for finishing soups and sauces. Produced using lactic acid bacteria.



Double Cream
min. 40% fat

A very rich cream for sauces, desserts, refining soups and pasta.

Fat enhances flavour

Fat is an important flavour carrier and helps to enhance flavours, contributing to a richer, more rounded taste and a creamier mouthfeel.

Milky Way

From our farms to your kitchen: the whole production process



Cream goes through several production steps before it is ready for delivery:



Did you know?

8 to 10 litres of our fresh, high-quality Oldenburger milk are needed to produce 1 kg of whipping cream.

1. Separation
The raw milk is first checked to ensure its quality and then separated by centrifugation into cream and skimmed milk.

2. Pasteurisation
Pasteurisation is a short heat treatment in which milk is heated to 72 – 75°C for 15 – 30 seconds. This treatment makes the milk safe for consumption while preserving its quality. As a minimum, the milk used for all Oldenburger products is pasteurised.

3. Adjustment of the fat level
In the next step, skimmed milk and cream are mixed again in specific proportions to standardise the fat content for the final product.

4. Addition of ingredients
If required, ingredients such as carrageenan are added at this stage. Carrageenan is derived from red algae and is widely used to help stabilise cream products and maintain a homogeneous consistency.

5. Ultra-heat treatment
During ultra-heat treatment (UHT), the product is heated to 135°C or higher for at least one second. This treatment ensures a long shelf life. Oldenburger cream is made exclusively from fresh milk. It is not reconstituted from milk powder.

6. Cooling
The product is cooled down again before being packaged.

7. Packaging
Finally, the product is filled into its packaging under aseptic conditions and is then ready for delivery.

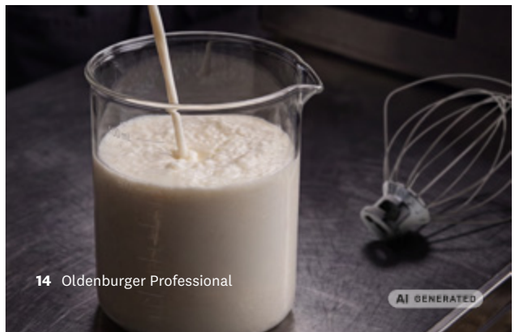


Storage

Keep it cool to maximise quality and flavour.

For best results, cream should be kept consistently chilled throughout storage and distribution. Temperature fluctuations can negatively affect the product's structure, even when no visible changes are apparent. If cream warms above the recommended storage temperature and is subsequently cooled again, the milk fat structure may become destabilised, resulting in reduced whipping performance and less stable whipped cream.

Cream used for whipping should be well chilled for best results. The optimal whipping temperature is around +4°C. If the cream is too warm, whipping performance and stability may be reduced.







After opening, cream should be kept refrigerated and used within a few days. Keep the package tightly closed and store it separately from other foods, as cream can easily absorb odours and flavours. Leftover whipped cream should also be covered and refrigerated.







Best Practices

Cream enhances sweet and savoury creations, whether served hot or cold.

Creams with a higher fat content (e.g. 30–35%) are mostly used as whipped cream for cakes, beverages or desserts. They can also be used for rich cream sauces or gratins. Creams with a lower fat content of 10–20% are not suitable for whipping but can be used for refining hot or cold meals and as a coffee whitener.

Cooking

Cream is a great addition to sauces and soups. It adds richness and body and creates a smooth, velvety finish. You can use whipping or cooking cream to refine dishes.

Baking

Cream is ideal for sweet bakes as well as savoury fillings. Whipping cream, with at least 30% fat, can be whipped to a light, stable consistency and is perfect for filling and decorating cakes.

The right equipment for every application:

Cream dispenser

We recommend using a cream dispenser when large quantities of whipped cream are needed, for example in cafés, bakeries, ice cream parlours and patisseries. The dispenser is filled with cream, which is kept chilled until needed and then automatically whipped at the press of a button.

Whipping machine

For moderate quantities, we recommend using a whipping machine. For best results, the bowl, whisk and cream should all be well chilled before whipping.

Cream siphon

For smaller quantities, a cream siphon is the best solution. It can be used to prepare classic whipped cream, flavoured cream, cold cream desserts and hot or cold espumas.

Tips & Tricks

Frequently asked questions

How can I prevent cream from curdling in a white wine sauce?

To prevent curdling, we recommend Oldenburger Chef's Cooking Cream and Oldenburger Cooking Creme for white wine sauces. Both products offer excellent heat and acid stability, providing reliable results, especially when preparing larger quantities. If using regular whipping cream, choose one with a fat content of at least 30%.



Can you leave whipped cream at room temperature?

Whipped cream should always be kept refrigerated, as it gradually loses its stability and shape at room temperature. Always keep it covered in the refrigerator to prevent it from absorbing other odours.



What can you do if whipped cream doesn't get stiff?

Make sure the cream contains at least 30% fat. Cream, bowl and whisk should all be well chilled, and the bowl and whisk completely free from grease. Start whipping at a low speed and gradually increase it until the cream reaches the desired consistency. Avoid overwhipping.

Can cream be coloured?

Coloured cream toppings can be an eye-catching decoration for cakes or cupcakes. You can use food colouring to create the desired colour. Simply add it to the cream before whipping.

Step by Step

Flavouring cream with endless possibilities

It's easy to add new flavours and colours to whipped cream. Just follow these simple steps: whip the cream, add dessert sauces, syrups or fruit purées to taste, then gently fold them in. Avoid overmixing, as whipped cream can quickly lose its light, fluffy texture.

Making a raspberry whipped cream — easy as 1-2-3.



1. To make raspberry-flavoured whipped cream, chill the bowl and whisk attachment of your stand mixer. Make sure the cream and raspberry purée are well chilled to around +4°C.

2. Whip the cream and add the raspberry purée when soft peaks form. Sweeten to taste with powdered sugar or sweetener, if desired.





3. Continue whipping until the raspberry cream reaches the desired consistency. Keep it chilled until use.

Step by Step

Perfect whipped cream

THE KEY:
Chill all your equipment!



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.



2. Fill the mixing bowl no more than halfway with chilled cream.

For the best whipping results, chill the cream to +4°C and whip it in a cool environment.



3. Start mixing at low to medium speed to prevent splashing.



4. When the whipping cream becomes noticeably thicker, increase the speed to high.



5. Continue whipping at high speed until the desired peaks begin to form.



6. Once the cream has reached the required consistency, detach the whisk and briefly stir the cream by hand for an even consistency.





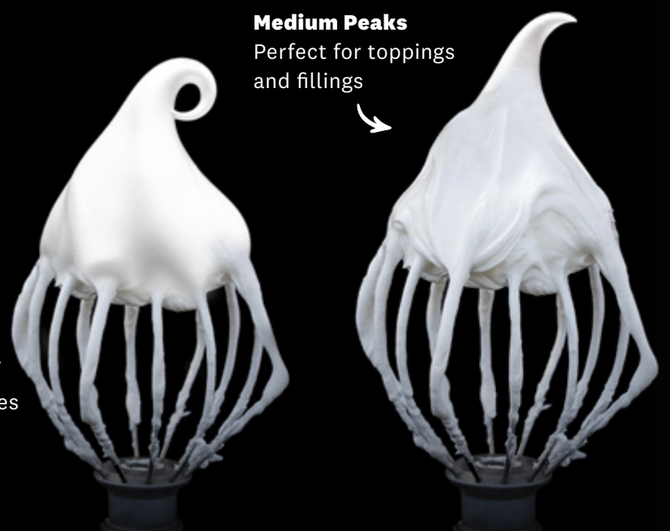


7. Soft peaks can be achieved with Oldenburger Whipping Cream 30% fat or 35% fat by adjusting the whipping time. For firmer, more stable peaks, Oldenburger Whipping Cream 35% or Oldenburger Performance Whipping Cream 35% are recommended.

8. Finally, transfer the whipped cream into a piping bag using a spatula. Keep refrigerated until ready to use.

Perfect Peaks

For every application



Soft Peaks
Perfect for mousses and light desserts

Medium Peaks
Perfect for toppings and fillings



Stiff Peaks
Perfect for piping and decorating

It's a matter of time

The consistency of whipped cream depends on both the whipping time and the fat content. With Oldenburger Whipping Cream 35%, soft, medium and stiff peaks can all be achieved by adjusting the whipping time.



Serving Ideas

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

The Benefits of Using Dairy Cream

Dairy cream is an essential ingredient in the professional kitchen. It adds a natural, rich flavour and a smooth, velvety texture to both sweet and savoury dishes.

- Cream is “the Original” – made from 100% pure cow’s milk
- Incomparable natural cream flavour
- No artificial flavourings or colours added
- High-quality milk fat only, no vegetable or hydrogenated fats, no palm oil
- Smooth, creamy mouthfeel without a greasy aftertaste





- Authentic ivory colour
- Contains nutrients like calcium and vitamin A, B2, C, D, E
- Natural flavour carrier
- Premium ingredient for high-quality culinary creations

Cream Techniques

There are many creative ways to decorate with whipped cream. Get inspired and start decorating!

Cream rosettes
Perfect for decorating cakes and desserts.

Use a piping bag fitted with a closed star nozzle. Hold the nozzle vertically above the surface and pipe the cream with even pressure in a circular motion until the desired size is reached. Release the pressure and lift the nozzle away.
Voilà!

Decorate the rosettes with cocoa powder, chocolate shavings or pearls.

Cream stars
Very decorative on cakes and desserts.

Use a piping bag fitted with an open star nozzle. Hold the nozzle vertically above the surface and pipe the cream with even pressure, slowly lifting the nozzle until the desired size is reached. Release the pressure and lift the nozzle away.

For example, several small stars placed next to each other create an attractive decoration on a cupcake. We recommend using cream stiffener here.

Cream splashes
Currently trending on dessert plates.

Place a spoonful of loose whipped cream where you want it on the plate. Then flick the underside of the spoon into the cream so that it splashes across the plate. Decorate the centre of the cream splash with a swirl, if desired.

This technique also works well with fruit purées. You can combine these splashes with piped cream to create artistic shapes on the plate.

Cream spots
Very decorative on dessert plates in various sizes.

Use a piping bag fitted with a round nozzle. Hold the nozzle at a slight angle above the plate and pipe the cream with even pressure while pulling the nozzle towards you to create a small spot. Release the pressure and lift the nozzle away.

We recommend using cream stiffener here.

Our Cream Heroes

Are you already familiar with these products? They stand out with their reliable quality and natural flavour: modern solutions which make life easier for chefs.

Cooking Creme
5% fat,
UHT, 1 kg

Our cost-effective all-rounder for hot applications, with a creamy texture and strong binding properties.





Chef's Cooking Cream
20% fat
UHT, 1 kg

Our light cooking alternative to regular whipping cream. Heat and acid stable, making it ideal for sauces, pasta dishes and casseroles.









Whipping Cream
35% fat,
UHT, 1 kg and 10 kg

Our multi-purpose cream for hot and cold applications, ideal for whipping. Delivers excellent stability, a firm texture and soft or stiff peaks when whipped.



Whipping Cream
30% fat
UHT, 1 kg

Our multi-purpose cream with good whipping properties. Delivers great stability, a smooth texture and soft peaks when whipped.



Performance Whipping Cream
35% fat
UHT, 1 kg

Our high-end whipping cream for patisserie professionals. Delivers up to +200%* whipping volume, exceptional stability and a smooth texture with sharp definition.

Which product is best for you or your client?

It depends on various factors:

- Single restaurant or chain
- High-profile cuisine or cost-efficient approach
- 10 or 1,000 dishes a day
- Immediate use or longer storage
- Chef's personal preferences

Please note that packaging and food images are not proportionate.

**Depending on whipping process*

Strozzapreti with Basil Cream



by Heiko Antoniewicz

Preparation time
approx. 40 minutes

Serves
10 people

Please note that parts of the recipe need to dry for several hours and chill overnight.

Ingredients

Pasta

1.5	kg	strozzapreti
		salt

Sauce

50	g	onions, finely diced
50	ml	olive oil
		salt
2		cloves of garlic
2		bunches of basil
200	ml	vegetable stock
400	ml	***Oldenburger Cooking Creme, 5% fat***

Garnish

500	g	cherry tomatoes
300	ml	olive oil
2		sprigs of rosemary
2		sprigs of thyme



Recommended product

Instructions

Preparing the Pasta
Cook the pasta al dente in salted water and drain, setting a little of the pasta water aside.

Making the Sauce
Sweat the onions in the olive oil and season with salt. Crush and add the garlic. Pluck the basil leaves and add the stalks to the pot. Add the vegetable stock, followed by the ***Oldenburger Cooking Creme***. Bring to the boil once, season with salt and bind with the pasta water. Cut the basil leaves into thin strips and add to the sauce.

Toss the cooked and still hot pasta in the sauce before arranging in a dish.

Making the Garnish
Halve the tomatoes and place on a baking sheet with the cut surface facing upwards. Dry in the oven at 80°C for 6 hours and place in the olive oil with the herbs while still hot. Chill overnight. If required, heat the tomatoes briefly in a frying pan with a little of the oil. Scatter over the pasta and garnish with basil tips.

The Final Touch
Toasted pine kernels make a great optional topping.

Prawn Laksa



Easy twist: replace the fish stock with chicken stock, the prawns with chicken fillet and you'll get a tasty chicken laksa.

Antoniewicz Signature Upgrades

Preparation time
60 minutes

Serves
10 people

Ingredients

Laksa

1.25	kg	prawns
250	g	coconut oil
1.25	l	water
10		lemongrass stalks, chopped
1 ½		star anise
375	g	tofu
50	g	ginger, cut into very fine strips
875	ml	fish stock
125	g	red curry paste
875	ml	***Oldenburger Chef's Cooking Cream, 20% fat***
2 ½		bunches of coriander
500	g	glass noodles

Garnish

500	g	soybean sprouts
10		spring onions, thinly sliced
125	g	roasted peanuts
		coriander



Recommended product

Instructions

Making the Laksa
Peel and devein the prawns, leaving the tails intact. Brown them in a little coconut oil, season lightly with salt and keep warm.

Add the water to the prawn cooking juices. Bring to the boil, add the lemongrass and star anise and reduce by half. Strain the stock and set aside. Cut the tofu into 2 × 2 cm cubes and fry in the remaining coconut oil until golden brown on all sides. Set aside.

Combine the lemongrass stock with the ginger, fish stock and red curry paste and heat through. Add the ***Oldenburger Chef's Cooking Cream*** and tofu and simmer for three to five minutes. Finely chop the coriander and add it together with the prawns. Continue cooking for another two minutes. Cook the glass noodles and drain well. Divide between bowls and pour the soup over them.

The Final Touch
Garnish with soybean sprouts, spring onions, roasted peanuts and coriander.

German Black Forest Dessert



by Heiko Antoniewicz

Preparation time
30 minutes

Baking time
30 minutes

Serves
10 people

Ingredients

Base

5		egg whites
		salt
50	ml	water, ice cold
160	g	caster sugar
10	g	bourbon vanilla sugar
5		egg yolks
100	g	wheat flour
100	g	wheat starch
10	g	baking cocoa
8	g	baking powder

Cream

120	ml	cherry juice
40	g	cherry purée
		sugar
1.3	g	agar-agar
100	g	cherries, halved and pitted
300	ml	***Oldenburger Whipping Cream, 30% fat***
40	g	bourbon vanilla sugar
20	ml	kirschwasser

Garnish

50	g	cherries, pitted, dried and chopped
		mint leaves

Instructions

Preparation
Beat the egg whites, salt and water, add sugar and vanilla sugar and beat until stiff. Mix the egg yolks with a little water and add to the egg white mixture. Mix the flour, starch, cocoa powder and baking powder, sieve and carefully fold into the mixture.

Making the Batter
Pour the batter into a rectangular springform pan and bake for about 30 minutes in a preheated oven at about 180°C. Let the base cool and cut into 20 bars.

Mix the cherry juice, 20 g of the cherry purée, sugar to taste and the agar-agar, let it steep briefly, bring to a boil and then cool. Then mix it into a homogeneous mixture. Mix the cherries with the rest of the purée and sweeten with a little sugar if necessary.

Whip the ***Oldenburger Whipping Cream*** with the vanilla sugar and kirschwasser and spoon it into a piping bag with a round nozzle. Pipe the kirschwasser cream onto the bars. For each serving, join two bars like a sandwich and put them on their sides on a plate.

The Final Touch
Decorate with cherries and cherry purée and serve garnished with mint.



Recommended product

Pumpkin Chai Latte



by Heiko Antoniewicz

Preparation time
45 minutes

Serves
10 people

Ingredients

Pumpkin Purée

1	kg	pumpkin
2		star anise
1	l	coconut or tap water
50	g	maple syrup

Infused Milk Tea

10	g	nutmeg
10	g	cardamom
20	g	cinnamon
20	g	ginger
5	g	cloves
5	g	allspice
5	g	coriander
200	ml	black tea, strongly brewed
2	l	***Oldenburger UHT Full Cream Milk, 3.5% fat***

Pumpkin Seed Cream

300	g	pumpkin seeds
50	g	maple syrup
2	l	***Oldenburger UHT Full Cream Milk, 3.5% fat***

Whipped Cream

100	ml	***Oldenburger Whipping Cream, 35% fat***

Instructions

Making the Pumpkin Purée
Peel and cut the pumpkin into cubes and cook it in a pan with the (coconut) water and star anise for 20 minutes until soft. Sweeten with maple syrup and remove the star anise. While still warm, blend finely in the blender to produce a pourable purée.

Making the Infused Milk Tea
Mix the spices and use them to infuse the tea with an intense flavour. Add to the ***Oldenburger Milk*** and heat to 60°C.

Making the Pumpkin Seed Cream
Caramelise the pumpkin seeds with the maple syrup, setting some aside as a garnish. Blend the rest together with the ***Oldenburger Milk*** finely in a blender to produce a pourable cream. Pour into a siphon.

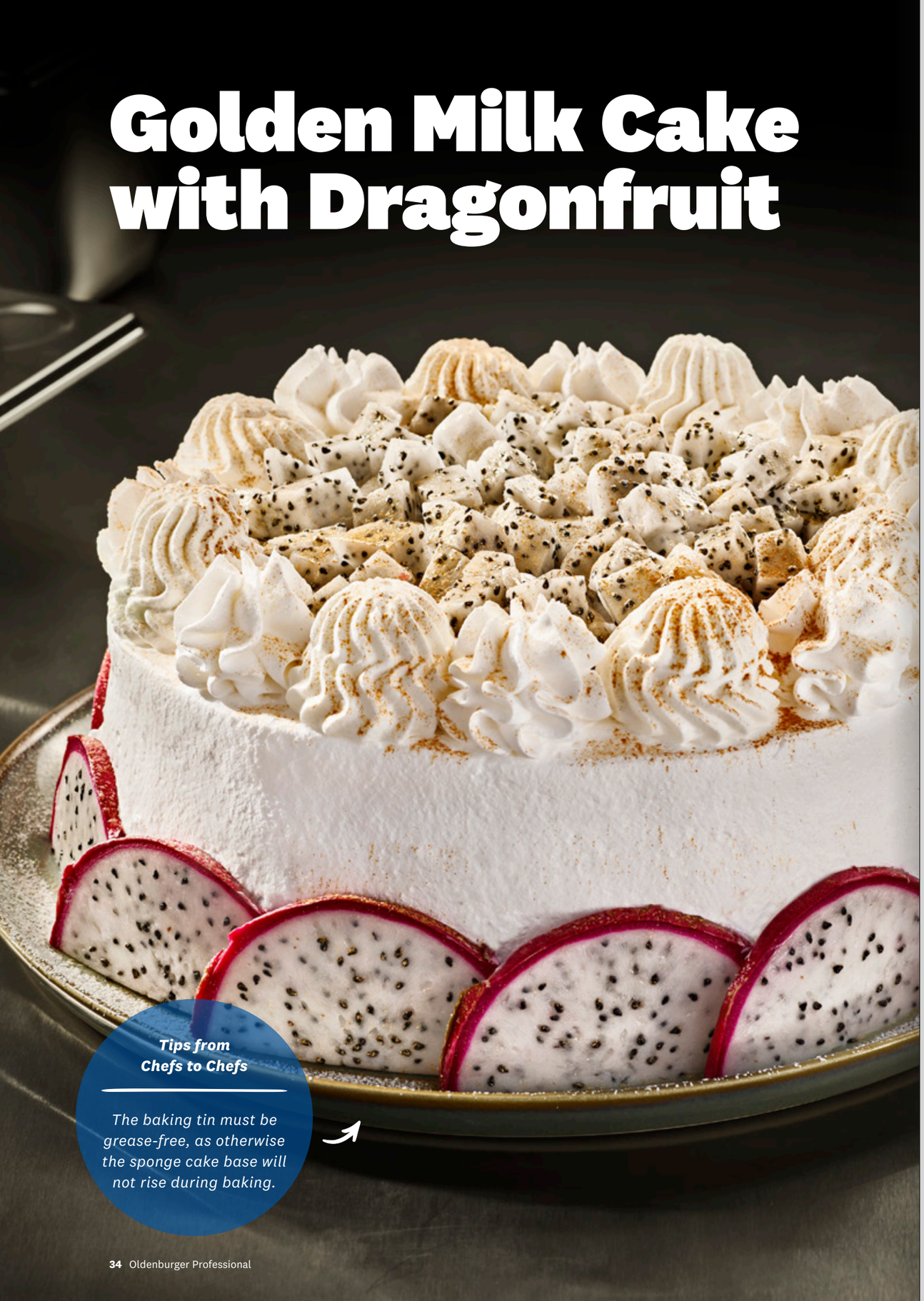
Making the Chai Latte
Whip the ***Oldenburger Whipping Cream*** or pour into a siphon. Add some pumpkin purée to a glass and drizzle some of the pumpkin seed cream around the inside of the rim. Fill to the top with the infused milk tea and garnish with the cream.

The Final Touch
Garnish with a little pumpkin purée, seed cream and caramelised seeds.



Recommended products

Golden Milk Cake with Dragonfruit



Tips from Chefs to Chefs

The baking tin must be grease-free, as otherwise the sponge cake base will not rise during baking.

Preparation time
35 minutes
plus time to chill

Baking time
35 minutes

Serves
12 people

Ingredients

Sponge Cake

4		eggs, size L
100	g	fine caster sugar
1		pinch of salt
4	g	powdered turmeric
100	g	all-purpose flour, sifted

Cream

1	l	***Oldenburger Performance Whipping Cream, 35% fat***
175	g	fine caster sugar
2	tbsp.	vanilla paste
		simple syrup

Garnish

1		fresh dragonfruit
		gold sugar



Recommended product

Instructions

Preparation
Preheat the oven to 170°C without fan and 10% humidity. Place the eggs, sugar and salt in the mixing bowl of a planetary mixer and blend at low speed for one minute. Increase the speed to full and beat for 10 minutes until very fluffy and light in colour. Add the turmeric powder and beat for another minute to mix. Gently fold in the flour. Pour the sponge mix into a paper-lined 18 cm springform pan and bake for 35 minutes. Cool the cake on a rack; after it has cooled completely, take it out of the pan, wrap it in cling film and refrigerate it overnight before continuing.

Assembly
Beat the ***Oldenburger Performance Whipping Cream*** and sugar until soft peaks form, then add the vanilla and continue beating until stiff peaks form. Chill.

Slice the cake horizontally into three layers of equal thickness. Put the bottom layer in a cake ring and generously brush it with simple syrup, then spread ⅓ of the cream onto it. Place the next layer on top, brush generously with syrup and add ⅓ of the cream. Repeat with the last layer and more cream, reserving at least half of the remaining cream to garnish. Gently press the cake to even out. Chill for 3 hours and frost with cream.

The Final Touch
Garnish the cake with cream, dragonfruit cubes and slices and gold-coloured sugar.

Oldenburger

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GERMAN DAIRY EXCELLENCE

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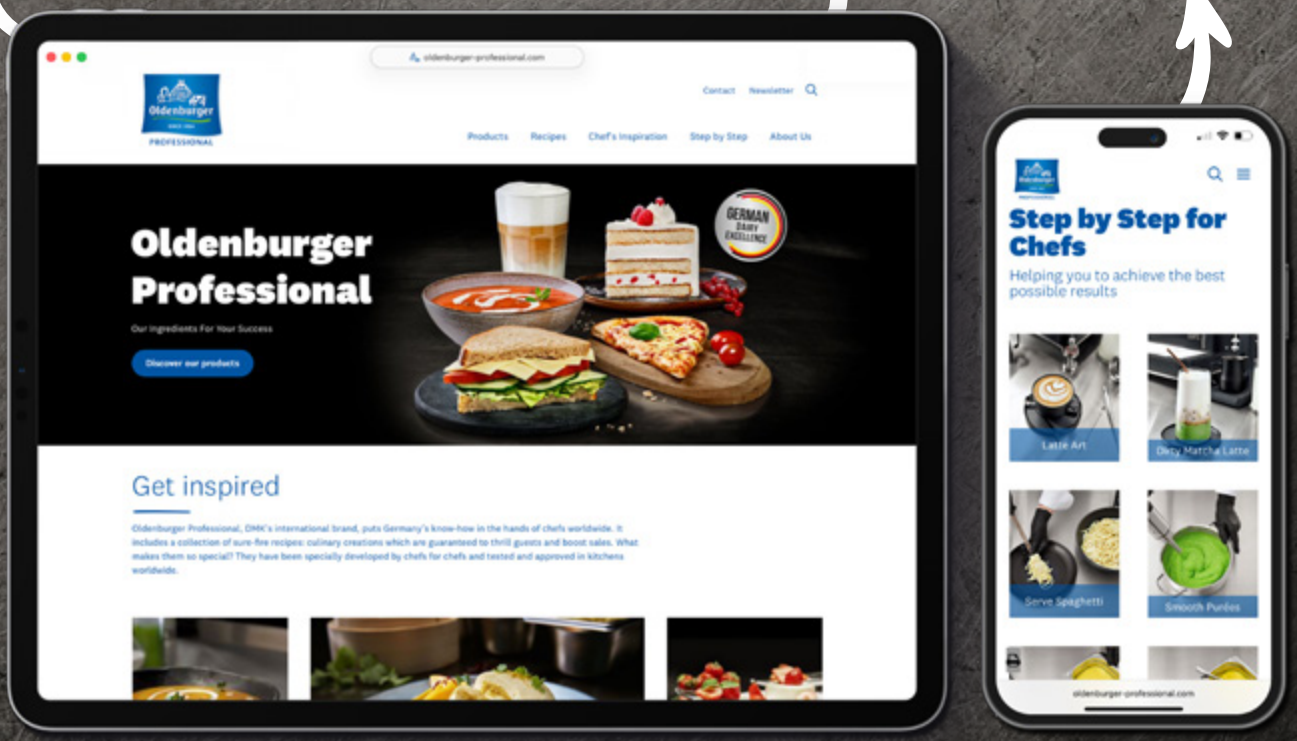

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