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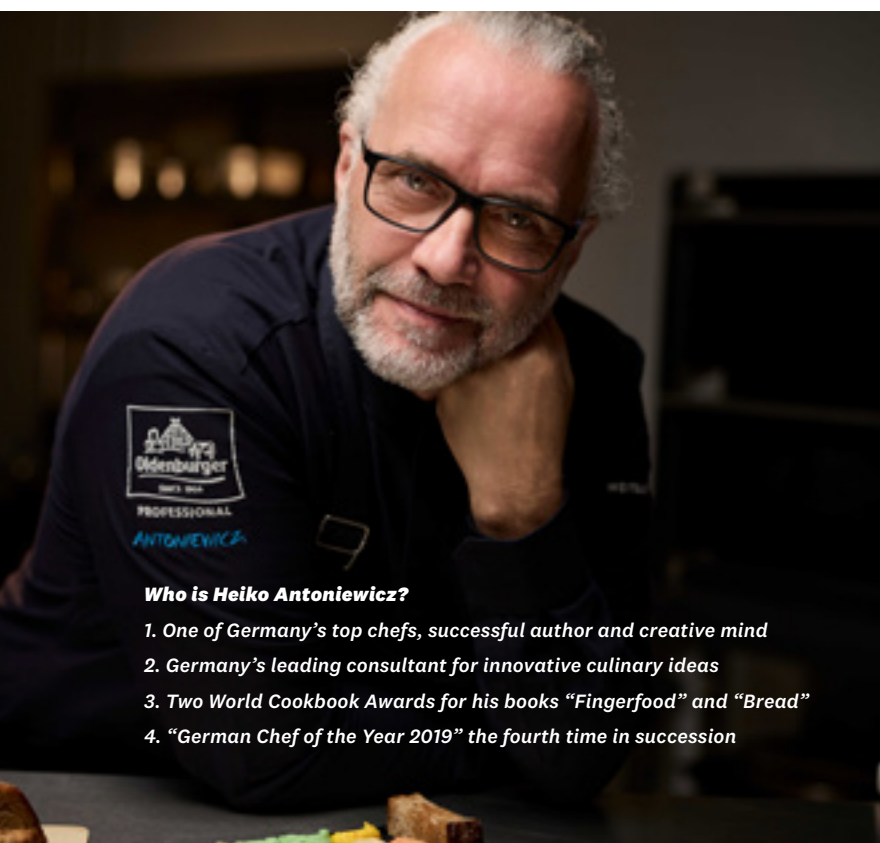


Assortment List

2026-2027



Editorial



Who is Heiko Antoniewicz?

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

Great dairy is more than an ingredient – it is the foundation of countless culinary creations. Great culinary experiences begin with ingredients professionals can trust, whether for a perfect cappuccino, a creamy sauce, an indulgent dessert or a pizza topped with melted cheese.

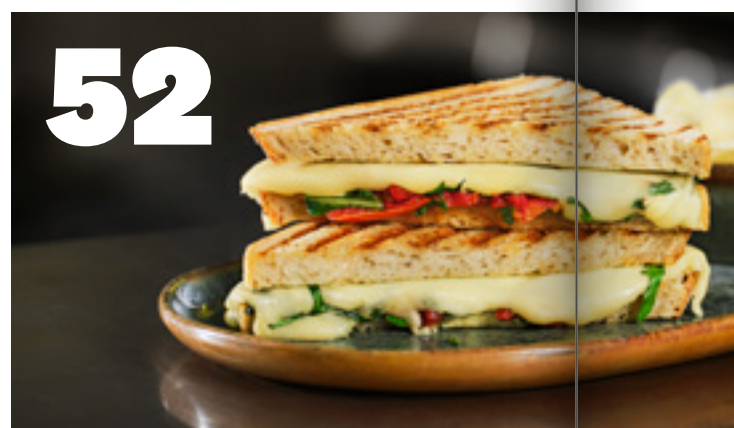
This is what I appreciate about the Oldenburger Professional portfolio: Barista Milk creating excellent foam for coffee enjoyment, versatile cream solutions for cooking, whipping and baking, and a broad cheese portfolio adding flavour, texture and visual appeal - every product meets the demands of professional kitchens.

Today's chefs, bakers and baristas need ingredients that combine performance with flexibility. Products that remain reliable under pressure, support creativity and help create memorable experiences for guests. The diverse Oldenburger Professional range provides exactly that: tailored dairy solutions for a wide variety of applications, all made with German Dairy excellence.

In this assortment list, you will discover a portfolio developed to support food professionals throughout the day – from coffee creations and culinary dishes to bakery applications and cheese specialties. Each product is created with one goal in mind: helping you deliver reliable results .

Heiko Antoniewicz

Brand ambassador and culinary consultant
for Oldenburger Professional



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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.

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, healthy Oldenburger products made from their milk.

Our Key Figures



+20
billion euros
revenue*



Over
40,000
farmers and
employees*

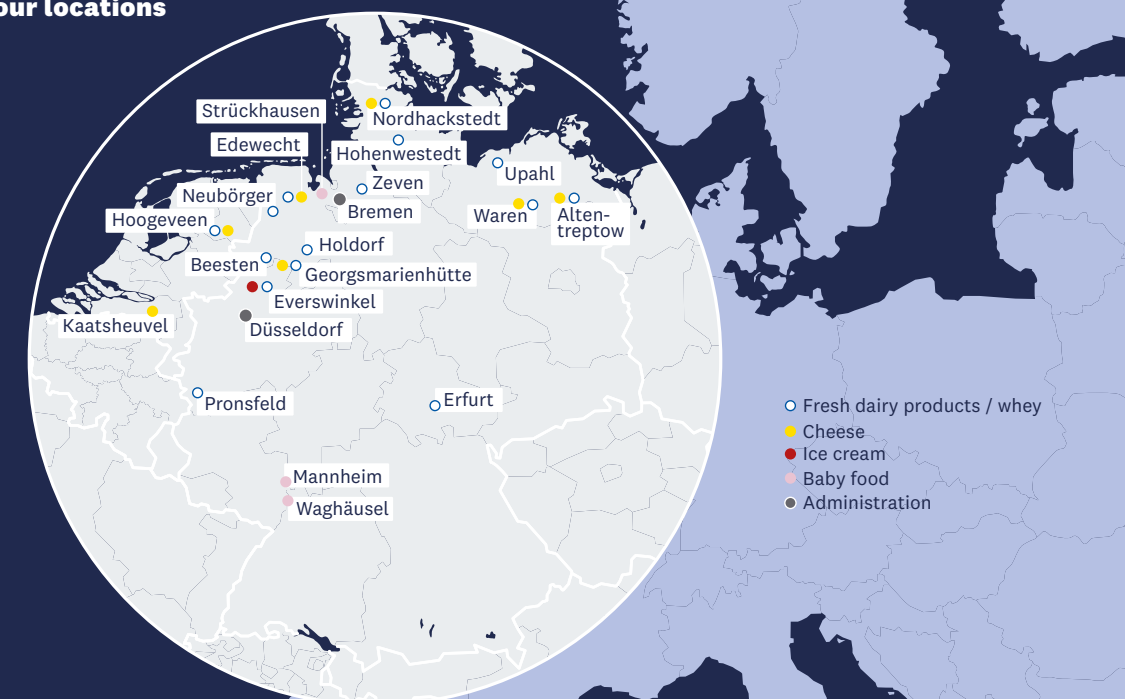


19.4
billion kilos of
milk intake
per year*



20+
sites in
Germany*

Overview of our locations in Germany



* Status 2026

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.

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!

Our Brand New Heroes

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



Barista Milk, 1L

This versatile barista milk is your key to consistently excellent foam, perfect pores and creative freedom – hot or cold. Our barista milk has been developed specifically for professional baristas.

> See page 14

Performance Whipping Cream 35% fat, 1 kg

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

> See page 26



Please note that the shown packagings are not proportional.



Cooking Creme 5% fat, 1 kg

Thanks to its strong binding properties, it is a great cost-sufficient solution for professional kitchens. Our Cooking Creme is heat- and acid-stable and can therefore be used not only in hot applications, but also as a salad dressing.

> See page 30



Mozzarella 40% fat i.d.m., 1 kg grated

Due to its excellent melting, browning and stretching properties, our Oldenburger Mozzarella grated is the perfect choice for pizza, pasta bakes and gratinated dishes.

> See page 58



Butter, 10 g

Unsalted and salted butter is now available in a 10 g portion format, individually wrapped in compostable paper – ideal for buffets, catering and front-of-house service.

> See page 40



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



Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger UHT Skimmed Milk, max. 0.3% fat					
 UHT Skimmed Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	14640	EN, FR, VN, HK	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 UHT Skimmed Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	14252	EN, AR, FR, ES, PT	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
Oldenburger UHT Semi-skimmed Milk, 1.5% fat					
 UHT Semi-skimmed Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	6946	EN, FR, VN, HK, ID	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 UHT Semi-skimmed Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	14251	EN, AR, FR, ES, PT	Milk-based drinks, milk-based deserts, milkfoam, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
Oldenburger UHT Milk, 3.1% fat					
 UHT Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	14079	EN, AR, FR, ES, PT	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
Oldenburger UHT Full Cream Milk, 3.5% fat					
 UHT Full Cream Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	11067	EN, FR, VN, ID	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L
 UHT Full Cream Milk, 1L • High nutritional value (e.g. protein) • Made from cow's milk • Processed under strict qualitative requirements	7508	EN, HK	Milkshakes, milk-based drinks, milk-based deserts, iced milk, sweets & pastries	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 × 1L

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	Contains lactose & milk protein ¹	Halal ¹	No added ¹ preservatives colourings flavourings
365 days	Milk	154/36	0.3 g	0.2 g	5.0 g	5.0 g	3.4 g	0.13 g	✓	✓	✓	✓	✓
365 days	Milk	154/36	0.3 g	0.2 g	5.0 g	5.0 g	3.4 g	0.13 g	✓	✓	✓	✓	✓
365 days	Milk	197/47	1.5 g	1.0 g	4.9 g	4.9 g	3.4 g	0.13 g	✓	✓	✓	✓	✓
365 days	Milk	197/47	1.5 g	1.0 g	4.9 g	4.9 g	3.4 g	0.13 g	✓	✓	✓	✓	✓
365 days	Milk	252/60	3.1 g	2.1 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓
365 days	Milk	267/64	3.5 g	2.4 g	4.8 g	4.8 g	3.3 g	0.13 g	✓	✓	✓	✓	✓

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

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger UHT Barista Milk, 1.0% fat					
 UHT Barista Milk, 1L  For Hot & Cold Drinks  Ideal for Latte Art  Great Stability  From Pure Cow's Milk	22942	EN	Coffee varieties, latte art, hot & cold drinks, mocktails	Before opening: Store cool & dry. After opening: Keep refrigerated and consume within a few days.	12 x 1L

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Lacto-vegetarian ¹	Gluten-free ¹	No added ¹ preservatives	Halal ¹
365 days	98% Milk (1.0% fat), milk permeate powder, milk protein product, stabiliser sodium alginate (E401).	197/47	1.0 g	0.7 g	5.8 g	5.8 g	3.6 g	0.15 g				



The Ideal Barista Milk

Ideal for frothing and foaming. Perfect for hot and cold beverages!

It's never been easier to create smooth, stable foam and perfect coffee moments – with a milk that works as hard as you do.

Our Barista Milk is so extremely versatile: it delivers the texture, stability and taste your guests expect.



Get all information plus inspirational recipes and Step by Step here.



For Hot & Cold Drinks



Ideal for Latte Art



Great Stability



From Pure Cow's Milk

Tested and approved
A professional barista rigorously tested our Oldenburger Barista Milk across all key applications. The result: Full approval and five versatile recipe inspirations.



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

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Premium Dairy Drinks for Retail						
	Salted Caramel Drink, 240 ml - Indulgent caramel flavour with a balanced salted note - Enhances taste experience in coffee, shakes and desserts - Made from cow's milk	22893	DE, EN	Ready to drink, Coffee, Shakes, Desserts	Before opening: Storage between +4 and +25°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	20 × 240 ml
	Deluxe High Calcium Milk, 190 ml 50% more Calcium than Oldenburger Full Cream Milk - Premium glass bottle - Made from cow's milk	14625	EN, CN	Ready to drink	Before opening: Storage between +4 and +25°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	15 × 190 ml
	GMO Free Milk, 190 ml - Produced exclusively from non-GMO cow's milk - Natural and rich milk taste - High fat content of 4.1% - Premium glass bottle	15985	EN, CN	Ready to drink	Before opening: Storage between +4 and +25°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	15 × 190 ml
Oldenburger UHT Coffee Milk for Retail						
	Coffee Milk, 20 × 10 × 14 g - Made from cow's milk - Lighter than regular coffee cream - Easy to open	12164	EN, CN	Tea, coffee, other beverages	Store cool & dry.	20 × 10 × 14 g
	Coffee Milk, 14 g portion - Made from cow's milk - Lighter than regular coffee cream - Easy to open	12166	EN	Tea, coffee, other beverages	Store cool & dry.	150 × 14 g
Oldenburger UHT Milk Sweetened for Retail						
	UHT Milk, Sweetened, 180 ml - Made from cow's milk - Added sugar for a pleasant taste 3.6% fat content for a rich and creamy mouthfeel	8302	EN, VN	Ready to serve drink	Storage max. between +25 and +30°C	48 × 180 ml
	UHT Milk, Sweetened, 110 ml - Made from cow's milk - Added sugar for a pleasant taste 3.6% fat content for a rich and creamy mouthfeel	8304	EN, VN	Ready to serve drink	Storage max. between +25 and +30°C	48 × 110 ml
Oldenburger UHT Milk Less Sugar for Retail						
	UHT Milk, Less Sugar, 180 ml - Made from cow's milk - Reduced sugar for less sweet taste 3.6% fat content for a rich and creamy mouthfeel	8301	EN, VN	Ready to serve drink	Storage max. between +25 and +30°C	48 × 180 ml
	UHT Milk, Less Sugar, 110 ml - Made from cow's milk - Reduced sugar for less sweet taste 3.6% fat content for a rich and creamy mouthfeel	8303	EN, VN	Ready to serve drink	Storage max. between +25 and +30°C	48 × 110 ml

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	Contains lactose & milk protein ¹	Halal ¹	No added ¹ colourings	No added ¹ preservatives
270 days	Semi-skimmed milk , whey product (milk), sugar, caramel syrup, salt, flavour, stabiliser: carrageenan	261/62	1.5 g	1.0 g	9.0 g	8.9 g	3.0 g	0.26 g	✓	✓	✓			✓
270 days	Fullcream milk , calcium citrate, stabilizer carrageenan (E407)	274/66	3.6 g	2.3 g	4.9 g	4.9 g	3.4 g	0.13 g	✓	✓	✓		✓	✓
270 days	Milk	292/70	4.1 g	2.7 g	4.9 g	4.9 g	3.3 g	0.13 g	✓	✓	✓		✓	✓
240 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	✓	✓	✓	✓	✓	✓
180 days	Milk (96%), RE sugar (3.8%), stabilizer (INS407, INS412, INS471)	81 kcal	3.6 g	N/A ³	9.18 g	N/A ³	3.0 g	N/A ³	✓	✓	✓	✓	✓	✓
180 days	Milk (96%), RE sugar (3.8%), stabilizer (INS407, INS412, INS471)	81 kcal	3.6 g	N/A ³	9.18 g	N/A ³	3.0 g	N/A ³	✓	✓	✓	✓	✓	✓
180 days	Milk (97%), RE sugar (2.8%), stabilizer (INS407, INS412, INS471)	78 kcal	3.6 g	N/A ³	8.3 g	N/A ³	3.1 g	N/A ³	✓	✓	✓	✓	✓	✓
180 days	Milk (97%), RE sugar (2.8%), stabilizer (INS407, INS412, INS471)	78 kcal	3.6 g	N/A ³	8.3 g	N/A ³	3.1 g	N/A ³	✓	✓	✓	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Not available

Evaporated Milk

Our Evaporated Milk brings rich taste and smooth creaminess to your everyday drinks, cooking and baking. Oldenburger Evaporated Milk is perfect for enhancing coffee, desserts, and classic dishes, adding a deliciously creamy touch with ease. Its convenient, long-life format makes it a reliable staple in every kitchen. Made from high-quality cow's milk, it guarantees consistent quality you can enjoy every day.

New
Design
Soon



Evaporated Milk,
7.5% fat

> See page 20



Evaporated Milk

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Evaporated Milk for Retail						
	Evaporated Milk, 7.5% fat, 200 g - Rich, creamy taste that enhances the mouthfeel and flavour of beverages and recipes - High heat stability - Made from cow's milk	11630	EN, FR, AR	Tea, coffee, other beverages, pastries	Store cool & dry.	27 × 200 g
	Evaporated Milk, 8.1% fat, 15 g - Rich, creamy taste that enhances the mouthfeel and flavour of beverages and recipes - High heat stability - Made from cow's milk	11033	EN, AR	Tea, coffee, other beverages	Store cool & dry.	50 × 10 × 15 g
Oldenburger Evaporated Milk in Tins for Retail						
	Evaporated Milk (tin, easy opening), 8.0% fat, 170 g - Rich, creamy taste that enhances the mouthfeel and flavour of beverages and recipes - High heat stability - Made from cow's milk	15096	FR, AR	For tea & coffee	Max. 25°C	48 × 170 g
	Evaporated Milk (tin, STD), 8.0% fat, 170 g - Rich, creamy taste that enhances the mouthfeel and flavour of beverages and recipes - High heat stability - Made from cow's milk	15112	FR, AR	For tea & coffee	Max. 25°C	48 × 170 g
	Evaporated Milk (tin, easy opening), 8.0% fat, 410 g - Rich, creamy taste that enhances the mouthfeel and flavour of beverages and recipes - High heat stability - Made from cow's milk	15092	EN, FR, AR	For tea & coffee	Max. 25°C	24 × 410 g
	Evaporated Milk (tin, STD), 8.0% fat, 410 g - Rich, creamy taste that enhances the mouthfeel and flavour of beverages and recipes - High heat stability - Made from cow's milk	15114	EN, FR, AR	For tea & coffee	Max. 25°C	24 × 410 g

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	Contains lactose & milk protein ¹	Halal ¹	No added ¹ colourings	No added ¹ preservatives
370 days	Milk, stabilisers: carrageenan (E407), sodium phosphates (E339)	551/132	7.5 g	5.2 g	10.0 g	10.0 g	6.1 g	0.3 g	✓	✓	✓	✓	✓	✓
370 days	Milk, stabilisers: carrageenan (E407), sodium phosphates (E339)	79/139	8.1 g	5.6 g	9.6 g	9.6 g	6.8 g	0.3 g	✓	✓	✓	✓	✓	✓
365 days	Purified Water; Cow's Milk (Skimmed Milk powder and Buttermilk Powder), Milk Fat (AMF); Emulsifier (E322, Sunflower Lecithin) & Stabilizer (Carrageenan E407), Acidity Regulators (E339i, ii)	567/136	8 g	5.3 g	9.8 g	9.8 g	6.2 g	N/A ³	✓	✓	✓	✓	✓	✓
365 days	Purified Water; Cow's Milk (Skimmed Milk powder and Buttermilk Powder), Milk Fat (AMF); Emulsifier (E322, Sunflower Lecithin) & Stabilizer (Carrageenan E407), Acidity Regulators (E339i, ii)	567/136	8 g	5.3 g	9.8 g	9.8 g	6.2 g	N/A ³	✓	✓	✓	✓	✓	✓
365 days	Purified Water; Cow's Milk (Skimmed Milk powder and Buttermilk Powder), Milk Fat (AMF); Emulsifier (E322, Sunflower Lecithin) & Stabilizer (Carrageenan E407), Acidity Regulators (E339i, ii)	567/136	8 g	5.3 g	9.8 g	9.8 g	6.2 g	N/A ³	✓	✓	✓	✓	✓	✓
365 days	Purified Water; Cow's Milk (Skimmed Milk powder and Buttermilk Powder), Milk Fat (AMF); Emulsifier (E322, Sunflower Lecithin) & Stabilizer (Carrageenan E407), Acidity Regulators (E339i, ii)	567/136	8 g	5.3 g	9.8 g	9.8 g	6.2 g	N/A ³	✓	✓	✓	✓	✓	✓

1) Icons explained on page 52 / 2) Guaranteed only under the indicated storage conditions; local regulations may apply / 3) Not available

Whipping Cream

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

Genuine culinary classics that perform reliably over and over again!



Our rising favourite:
Performance Whipping
Cream UHT, 35% fat

> See page **26**



Whipping Cream

Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Whipping Cream UHT, 30% fat								
	Whipping Cream UHT, 1kg			23256	EN, AR, FR	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 × 1kg
								
Oldenburger Whipping Cream UHT, 35% fat								
	Whipping Cream UHT, 10 kg Bag in Box			22269	EN	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +8°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	1 × 10 kg
								
	Whipping Cream UHT, 1kg			11134	EN, CN	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
	Whipping Cream UHT, 1kg			22552	EN, HK, TW	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
	Whipping Cream UHT, 1kg			14335	EN, VN, ID	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
	Shani Whipping Cream UHT, 1kg			14078	EN, FR, AR	Desserts, fillings, sauces, soups, casseroles, cakes and pastries, ice cream/parfait, dips, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
Oldenburger Whipping Cream for Retail								
	Whipping Cream UHT, 30% fat, 200 g			22762	EN, CN	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.	27 × 200 g
								
	Whipping Cream UHT, 35% fat, 200 g			12197	EN, 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.	3 × 9 × 200 g
								

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Gluten-free ¹	Lacto-vegetarian ¹	Halal ¹	No added ¹ preservatives, colourings, flavourings	Heat-stable ¹	Acid-stable ¹
300 days	Cream, stabiliser E407	1205/ 292	30.0 g	20.7 g	3.2 g	3.2 g	2.4 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1387/ 337	35.0 g	24.1 g	3.3 g	3.3 g	2.3 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1387/ 337	35.0 g	24.2 g	3.1 g	3.1 g	2.3 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
270 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1205/ 292	30.0 g	20.7 g	3.2 g	3.2 g	2.4 g	0.08 g	✓	✓	✓	✓	✓	✓
300 days	Cream, stabiliser E407	1385/ 336	35.0 g	24.1 g	3.1 g	3.1 g	2.2 g	0.08 g	✓	✓	✓	✓	✓	✓

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

Whipping Cream

Article description					Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Performance Whipping Cream UHT, 35% fat									
	Performance Whipping Cream UHT, 1kg				15478	EN, CN	Fancy cakes, pastries, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
									
Performance Whipping Cream UHT, 1kg					22246	EN, TW, VN	Fancy cakes, pastries, beverages	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
									



Our Pastry Chef Cream

The pastry chef cream for high-quality pastry applications, especially for fancy cakes and beverages!

Designed for professionals.



Great, Creamy Taste



Excellent Whipping Volume



Sharp Definition



Ideal Pastry Properties



Get all information here.

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Gluten-free ¹	Lacto-vegetarian ¹	Halal ¹	No added ¹ preservatives, colourings, flavourings	Heat-stable ¹	Acid-stable ¹
300 days	Cream , stabilisers: E460i, E433, E466; emulsifiers: E471, E322	1396/ 339	35.0 g	24.1 g	3.4 g	3.3 g	2.3 g	0.09 g	✓	✓	✓			
300 days	Cream , stabilisers: E460i, E433, E466; emulsifiers: E471, E322	1396/ 339	35.0 g	24.1 g	3.4 g	3.3 g	2.3 g	0.09 g	✓	✓	✓			



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

Cooking Cream

Our Cooking Creams bring rich taste and smooth creaminess to a wide range of culinary applications. Ideal for soups, sauces, casseroles and other savoury dishes, they deliver consistent results and a velvety texture every time. Heat- and acid-stable, they perform reliably even in demanding cooking processes. Made to enhance flavour and texture, our Cooking Creams are a versatile solution for professional and everyday kitchens alike.



Chef's Cooking Cream
UHT, 20% fat

> See page **30**

Cooking Cream

Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Cooking Creme UHT, 5% fat								
	Cooking Creme UHT, 1kg			23049	EN, ES	Pasta, soups, casseroles, salad dressings, sauces	Before opening: Store cool & dry. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
Cooking Creme UHT, 1kg				23386	EN, ES	Pasta, soups, casseroles, salad dressings, sauces	Before opening: Storage between +4 and +8°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
Oldenburger Chef's Cooking Cream UHT, 20% fat								
	Chef's Cooking Cream UHT, 10kg Bag in Box			23420	EN	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.	1 × 10 kg
								
	Chef's Cooking Cream UHT, 1kg			13085	EN, AR, FR	Soups & stews, casseroles, sauces, pasta, dressings	Before opening: Storage between +4 and +10°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 × 1kg
								
Oldenburger Cooking Cream for Retail								
	Cooking Cream UHT, 20% fat, 200 g			15708	EN, TW	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.	27 × 200 g
								

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Gluten-free ¹	Lacto-vegetarian ¹	Halal ¹	No added ¹ preservatives, colourings, flavourings	Heat-stable ¹	Acid-stable ¹
180 days	Cream 48%, skimmed milk 48%, modified starch, thickeners xanthan gum, sodium alginate; protein enriched whey powder, emulsifier E472e	371/ 89	5.0 g	3.5 g	7.5 g	5.7 g	3.3 g	0.13 g	✓	✓	✓		✓	✓
365 days	Cream 48%, skimmed milk 48%, modified starch, thickeners xanthan gum, sodium alginate; protein enriched whey powder, emulsifier E472e	371/ 89	5.0 g	3.5 g	7.5 g	5.7 g	3.3 g	0.13 g	✓	✓	✓		✓	✓
300 days	Cream , modified starch, emulsifier: Mono- and diglycerides of fatty acids (E471), thickeners (cellulose gum (E466) and carrageenan (E407)), acidity regulators: Sodium phosphates (E339)	871/ 211	20.0 g	13.9 g	4.9 g	3.9 g	2.8 g	0.18 g	✓	✓	✓		✓	✓
365 days	Cream , modified starch, emulsifier: Mono- and diglycerides of fatty acids (E471), thickeners (cellulose gum (E466) and carrageenan (E407)), acidity regulators: Sodium phosphates (E339)	871/ 211	20.0 g	13.9 g	4.9 g	3.9 g	2.8 g	0.18 g	✓	✓	✓		✓	✓
360 days	Cream , stabiliser E407	854/ 207	20.0 g	13.8 g	3.9 g	3.9 g	2.8 g	0.08 g	✓	✓	✓	✓	✓	✓

Serving Ideas

You can use cream in many ways. Hot or cold. Sweet or savoury. Use pure, foamed as an espuma, or emulsified into a dressing.



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

Cream Alternatives

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



Our new hero:
Whipping Cream Alternative,
28% fat

> See page **34**



Cream Alternatives

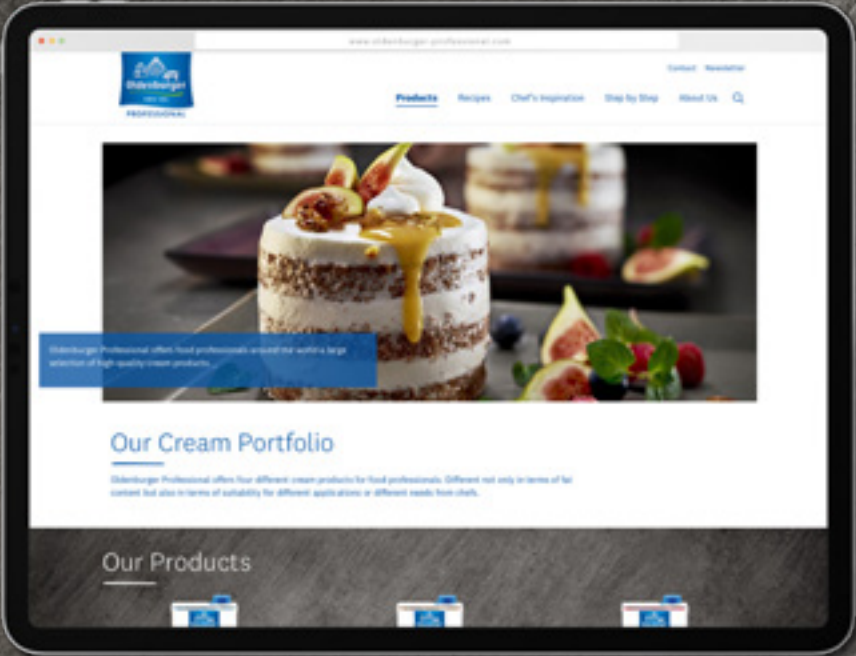
Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Whipping Cream Alternative UHT, 28% fat								
	Whipping Cream Alternative UHT, 1 L			22868	EN, AR, FR	Desserts, beverage toppings, sweet baking, decorating	Before opening: Storage between +2 and +8°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1L
	 High Whipping Volume	 Great Stability	 Not Easily Overwhipped					
Oldenburger Cooking Cream Alternative UHT, 18% fat								
	Cooking Cream Alternative UHT, 1 L			22869	EN, AR, FR	Pasta, soups, sauces, refining	Before opening: Storage between +2 and +8°C. Shake well before use. After opening: Keep refrigerated and consume within a few days.	12 x 1L
	 Hot Application	 Heat & Acid Stable	 Natural, Creamy Flavour					

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

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

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

Visit our website to learn more.



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

Butter

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



Our top seller:
Butter unsalted, 200 g

> See page **38**

Butter

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Butter, unsalted, 200 g						
	Butter, unsalted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	12271	CN, EN	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
	Butter, unsalted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	22345	EN, FR, AR	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage at -18°C. After thawing (slowly under cooling conditions) keep cooler than +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
	Butter, unsalted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	22249	EN, TW	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
	Butter, unsalted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	22604	EN, ES	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
Oldenburger Butter, salted, 200 g						
	Butter, salted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	22344	EN, FR, AR	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage at -18°C. After thawing (slowly under cooling conditions) keep cooler than +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
	Butter, salted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	22248	EN, TW	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
	Butter, salted, 200 g • Soft and easy to spread • No additives • Made from pure cow's milk	22605	EN, ES	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: Storage between +2 and +6°C. After opening: Keep cooler than +6°C.	20 × 200 g
Oldenburger Butter, unsalted, 25 kg						
	Butter, unsalted, 25 kg • Soft and easy to spread • No additives • Made from pure cow's milk	11365	EN, ES, FR, AR, TW, ID	Mashed, puréed, baked, roasted and sautéed dishes	Before opening: -18°C; After thawing (slowly under cooling conditions) keep cooler than +8°C. After opening: Keep cooler than +8°C.	25 kg

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

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

Butter Portions
Front of House

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Butter, unsalted, portion						
	Butter, unsalted, 7 g portion • Soft and easy to spread • No additives • Made from pure cow's milk	22039	EN, ES, AR, TW, CN	Ideal for buffets, catering and quick refining of savoury dishes	Before opening: -18°C; After thawing (slowly under cooling conditions) keep cooler than +8°C. After opening: Keep cooler than +8°C.	200 × 7g
Oldenburger Butter, salted, portion						
	Butter, salted, 7 g portion • Soft and easy to spread • No additives • Made from pure cow's milk	22038	EN, ES, AR, TW, CN	Ideal for buffets, catering and quick refining of savoury dishes	Before opening: -18°C; After thawing (slowly under cooling conditions) keep cooler than +8°C. After opening: Keep cooler than +8°C	200 × 7g
Oldenburger Butter, unsalted, portion in paper wrap						
	Butter, unsalted, 10 g portion • Soft and easy to spread • No additives • Made from pure cow's milk • 100% compostable paper packaging	23217	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	100 × 10g
Oldenburger Butter, salted, portion in paper wrap						
	Butter, salted, 10 g portion • Soft and easy to spread • No additives • Made from pure cow's milk • 100% compostable paper packaging	23215	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	100 × 10g

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

Step by Step
American Buttercream

1. Place butter in a mixer with a paddle attachment. Ideally the butter should be somewhat soft but not too warm, at about 19–21°C. Beat the butter at medium speed for two minutes.



2. Scrape the sides of the bowl with a silicone spatula and beat the butter for two more minutes at medium speed. Add vanilla extract and / or fresh vanilla as well as a generous pinch of salt. Beat briefly to mix.

3. Add sifted powdered sugar, gradually incorporating it into the butter at low speed to prevent it from being whipped out of the bowl. Increase the speed to high and whip for 2–3 more minutes.



4. Adjust the consistency by adding a few tablespoons of cold milk.

5. The finished buttercream should be light but free of air pockets. Add any desired colouring while beating at slow speed to prevent air from being mixed into it.



6. American buttercream forms a tender crust after a few hours, making it ideal for topping cupcakes. Desserts with buttercream should ideally be stored at a temperature of +4°C to +10°C.

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

Cheese: Blocks

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



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

> See page 44



Cheese: Blocks

Article description	Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Mozzarella, 40% fat i.d.m.					
Mozzarella, 40% fat i.d.m., 10 kg • 100% clean label: no extra declaration in the menu necessary • Melts in a uniform mass on the pizza without liquefying • Mild taste and firm consistency	22355	Customer specific	Pizza and pasta, salads and antipasti, grilling and frying	Before opening: Store at -18°C. After opening: Keep refrigerated and consume within a few days.	10 kg
Oldenburger Mozzarella, 30% fat i.d.m.					
Mozzarella, 30% fat i.d.m., 15 kg • 100% clean label: no extra declaration in the menu necessary • Melts in a uniform mass on the pizza without liquefying • Mild taste and firm consistency	22222	Customer specific	Pizza and pasta, salads and antipasti, grilling and frying	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Mozzarella, 40% fat i.d.m.					
Mozzarella, 40% fat i.d.m., 15 kg • 100% clean label: no extra declaration in the menu necessary • Melts in a uniform mass on the pizza without liquefying • Mild taste and firm consistency	1672	EN	Pizza and pasta, salads and antipasti, grilling and frying	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Gouda, 30% fat i.d.m.					
Gouda, 30% fat i.d.m., 15 kg • Allround-talent offers potential for various usages and functions • Mild and pure taste • 100% clean label: no extra declaration in the menu necessary	1746	EN	Grating, slicing, sandwiches, garnishes for salads, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Gouda, 48% fat i.d.m.					
Gouda, 48% fat i.d.m., 15 kg • Excellent processing and melting properties • Mild and slightly aromatic taste • 100% clean label: no extra declaration in the menu necessary	1732	EN	Grating, gratinating, on pizza mixed with Mozzarella, for garnishing salads, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Edam, 40% fat i.d.m.					
Edam, 40% fat i.d.m., 15 kg • Excellent processing and melting properties with less oiling-off • Mild and pure flavour • 100% clean label: no extra declaration in the menu necessary	1733	EN	Grating, gratinating, salad garnish, casseroles, cheese platters for snacking	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg
Oldenburger Red Cheddar, 50% fat i.d.m.					
Red Cheddar, 50% fat i.d.m., 15 kg • Perfect for hot application • Excellent melting and slicing properties • Ideal snack	31500	EN	Slicing, gratinating, perfect for burgers or on pizza, sandwich, cheese-board, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	15 kg

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives colourings flavourings	Lactose-free ¹ < 0.1g / 100g	Freezing ¹
540 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1215/ 292	21.0 g	14.5 g	< 0.1 g	< 0.1 g	24.0 g	1.2 g	✓	✓	✓		✓
270 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1100/ 263	16.0 g	11.0 g	< 0.1 g	< 0.1 g	29.0 g	1.0 g	✓	✓	✓		✓
90 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1232/ 296	21.0 g	14.5 g	< 1.0 g	< 1.0 g	25.0 g	1.2 g	✓	✓	✓		
180 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1089/ 261	16.0 g	11.0 g	< 0.1 g	< 0.1 g	28.0 g	1.8 g	✓	✓	✓	✓	
180 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1458/ 358	29.0 g	20.0 g	< 0.1 g	< 0.1 g	23.0 g	1.8 g	✓	✓	✓	✓	
180 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1297/ 312	23.0 g	15.9 g	< 0.1 g	< 0.1 g	25.0 g	1.8 g	✓	✓	✓	✓	
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet, colouring: Carotenes (E160a).	1622/ 391	32.0 g	23.0 g	0 g	0 g	25.0 g	2.0 g	✓	✓		✓	

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

Cheese: Loaves

Our cheese loaves are made from fresh cow's milk and delight chefs around the world with their natural flavour, excellent handling and versatility for hot and cold applications. Ideal for slicing, cubing and grating according to your specific needs.



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

> See page **48**



Cheese: Loaves

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

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

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

Cheese: Loaves

Article description				Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Cheddar, 50% fat i.d.m.								
  Perfect for Hot Application  Excellent Melting  Perfect for Slicing  Ideal Snack Red Cheddar, 50% fat i.d.m., 3 kg				22354	EN, ES, AR, FR, PT	Slicing, gratinating, perfect for burgers or on pizza, sandwich, cheeseboard, snacks	Before opening: Store at +4°C to +8°C. After opening: Keep refrigerated and consume within a few days.	4 x approx. 3 kg

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

Step by Step

Grating Cheese



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



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



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

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



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

Cheese: Slices

Our cheese slices stand out with excellent melting performance, consistent texture, and a rich, natural flavour profile.

Save valuable preparation time with our perfectly portioned cheese slices! Ideal for sandwiches, burgers, toast creations and a wide range of hot and cold applications.



Our top seller:
Gouda, 48% fat, slices 150 g

> See page **54**



Cheese: Slices

Article description		Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Mozzarella, 40% fat i.d.m. for Retail						
	Mozzarella, 40% fat i.d.m., slices 150 g • Ideal coverage for sandwiches and hot snacks • Even melt across the slice for consistent results • Mild taste and firm consistency	34653 ³	Customer specific label	Sandwiches, burger, bread	Before opening: Store at +2°C to +7°C. After opening: Keep refrigerated and consume within a few days	14 × 150 g
Oldenburger Edam, 40% fat i.d.m. for Retail						
	Edam, 40% fat i.d.m., slices 150 g • Excellent processing and melting properties with less oiling-off • Mild and pure flavour • Easy to combine with many recipes	34670 ³	Customer specific label	Sandwiches, burger, bread	Before opening: Store at +2°C to +7°C. After opening: Keep refrigerated and consume within a few days	14 × 150 g
Oldenburger Gouda, 48% fat i.d.m. for Retail						
	Gouda, 48% fat i.d.m., slices 150 g • Smooth, creamy flavour with broad consumer appeal • Good melting performance for burgers, sandwiches and baked dishes • Versatile all-rounder for hot and cold applications	34668 ³	Customer specific label	Sandwiches, burger, bread	Before opening: Store at +2°C to +7°C. After opening: Keep refrigerated and consume within a few days	14 × 150 g
Oldenburger Emmental, 45% fat i.d.m. for Retail						
	Emmental, 45% fat i.d.m., slices 150 g • Aromatic, full-flavoured taste thanks to long maturation • Perfectly sliced format for easy handling and portioning • Ideal snack for cold applications and on-the-go use	34669 ³	Customer specific label	Sandwiches, burger, bread	Before opening: Store at +2°C to +7°C. After opening: Keep refrigerated and consume within a few days	14 × 150 g
Oldenburger Cheddar, 50% fat i.d.m. for Retail						
	Cheddar, 50% fat i.d.m., slices 150 g • Bold Cheddar taste in every slice • Consistent slice melt for burgers & melts • Eye-catching colour, portioned by slice	23311 ³	Customer specific label	Sandwiches, burger, bread	Before opening: Store at +2°C to +7°C. After opening: Keep refrigerated and consume within a few days	14 × 150 g
Oldenburger Gouda Light, 30% fat i.d.m. for Retail						
	Gouda Light, 30% fat i.d.m., slices 500 g • Smooth, creamy flavour with broad consumer appeal • Good melting performance for burgers, sandwiches and baked dishes • Versatile all-rounder for hot and cold applications	23407 ³	Customer specific label	Sandwiches, burger, bread	Before opening: Store at +2°C to +7°C. After opening: Keep refrigerated and consume within a few days	14 × 150 g

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	of which Sugars	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives colourings flavourings	Lactose-free ¹ < 0.1g / 100g	Freezing ¹
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1232/ 296	21.0 g	14.5 g	< 1.0 g	< 1.0 g	25.0 g	1.2 g	✓	✓	✓	✓	✓
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1326/ 319	24.0 g	17.0 g	< 1.0 g	< 1.0 g	25.0 g	2.3 g	✓	✓	✓	✓	✓
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1528/ 368	30.0 g	21.0 g	< 1.0 g	< 1.0 g	23.0 g	2.2 g	✓	✓	✓	✓	✓
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1517/ 365	28.0 g	20.0 g	< 1.0 g	< 1.0 g	28.0 g	1.2 g	✓	✓	✓	✓	✓
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet, colouring: Carotenes (E160a)	1622/ 391	32.0 g	23.0 g	< 1.0 g	< 1.0 g	25.0 g	2.0 g	✓	✓	✓	✓	✓
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet	1089/ 261	16.0 g	11.0 g	< 1.0 g	< 1.0 g	28.0 g	1.8 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: 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 **58**

Cheese: Grated

Article description					Art.-No.	Languages on packaging	Application	Storage condition	Sales Unit
Oldenburger Mozzarella, 40% fat i.d.m.									
	Oldenburger Mozzarella, 40% fat i.d.m., grated, 1kg				31228 ³	Customer specific label	Pizza, pasta, salads and antipasti, lasagne, baked dishes	Before opening store at -18°C. After defrosting: keep refrigerated and consume within 3 days.	8 × 1kg
									
Oldenburger Mozzarella, 40% fat i.d.m., grated, 500 g					34652 ³	Customer specific label	Pizza, pasta, salads and antipasti, lasagne, baked dishes	Before opening store at -18°C. After defrosting: keep refrigerated and consume within 3 days.	12 × 500 g
									
Oldenburger Mozzarella, 40% fat i.d.m. for Retail									
	Oldenburger Mozzarella, 40% fat i.d.m., grated, 200 g				31272 ³	EN & customer specific label	Pizza, pasta, salads and antipasti, lasagne, baked dishes	Before opening store at -18°C. After defrosting: keep refrigerated and consume within 3 days.	32 × 200 g
									

Shelf life at production ²	Ingredients	Energy kJ / kcal	Fat	of which Saturated Fats	Carbohydrates	Of which sugar	Protein	Salt	Naturally Gluten-free ¹	Lacto-vegetarian ¹	No added ¹ preservatives, colourings, flavourings
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet; anticaking-agent: starch	1239/ 296	20.5 g	14.0 g	3.2 g	<1.0 g	24.4 g	1.2 g			
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet; anticaking-agent: starch	1239/ 296	20.5 g	14.0 g	3.2 g	<1.0 g	24.4 g	1.2 g			
365 days	Pasteurised cow's milk , salt, starter cultures, microbial rennet; anticaking-agent: starch	1239/ 296	20.5 g	14.0 g	3.2 g	<1.0 g	24.4 g	1.2 g			

Different Kinds of Ovens

The type of oven used to make a pizza has a crucial effect on how the dough bakes and the cheese melts.

Traditional Brick Ovens are considered to be especially authentic and are very common in pizzerias with a strong artisanal emphasis.



Deck Ovens can be heated with electricity or gas. They are definitely the most common type.



Conveyor or Continuous Ovens are mainly known for their high speed and ability to produce large quantities, they are especially popular in the delivery sector.

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

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



02



03



04



05



06



07



08



09



10



11



12





		Single Unit	
Art.-No.	Article description	L × W × H in cm	Gross weight
Milk			
14640	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14252	Oldenburger UHT Skimmed Milk, max. 0.3% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
6946	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14251	Oldenburger UHT Semi-skimmed Milk, 1.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
14079	Oldenburger UHT Milk, 3.1% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
11067	Oldenburger UHT Full Cream Milk, 3.5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
7508	Oldenburger UHT Full Cream Milk, 3,5% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
22942	Oldenburger UHT Barista Milk, 1.0% fat, 1L	9.3 × 6.2 × 20.6	approx. 1070 g
Milk for Retail			
22893	Oldenburger Salted Caramel Drink, 1.5% fat, 240 ml	5.9 × 5.9 × 16	400 g
14625	Oldenburger Deluxe High Calcium Milk, 3.6% fat, 190 ml	5.7 × 5.7 × 14.5	319 g
15985	Oldenburger GMO Free Milk, 4.1% fat, 190 ml	5.7 × 5.7 × 14.5	319 g
12164	Oldenburger Coffee Milk, 3.5% fat, 20 × 10 × 14 g	19.9 × 8 × 3.3	approx. 152 g
12166	Oldenburger Coffee Milk, 3.5% fat, 14 g portion	3.91 × 3.3	approx. 17 g
8302	Oldenburger UHT Milk, Sweetened, 3.6% fat, 180 ml	5 × 3.5 × 11	approx. 195 g
8304	Oldenburger UHT Milk, Sweetened, 3.6% fat, 110 ml	5 × 3.5 × 7	approx. 120 g
8301	Oldenburger UHT Milk, Less Sugar, 3.6% fat, 180 ml	5 × 3.5 × 11	approx. 195 g
8303	Oldenburger UHT Milk, Less Sugar, 3.6% fat, 110 ml	5 × 3.5 × 7	approx. 120 g
Evaporated Milk for Retail			
11630	Oldenburger Evaporated Milk (softpack), 7.5% fat, 200 g	6.5 × 4.2 × 10	approx. 213 g
11033	Oldenburger Evaporated Milk (alucups), 8.1% fat, 50 × 10 × 15 g	ca. 10 × 10 × 10	approx. 171 g
15096	Oldenburger Evaporated Milk (tin, easy opening), 8.0% fat, 170 g	6.3 × 6.3 × 6.3	approx. 200 g
15112	Oldenburger Evaporated Milk (tin, STD), 8.0% fat, 170 g	6.3 × 6.3 × 6.3	approx. 200 g
15092	Oldenburger Evaporated Milk (tin, easy opening), 8.0% fat, 410 g	10.3 × 7.3 × 10.3	approx. 460 g
15114	Oldenburger Evaporated Milk (tin, STD), 8.0% fat, 410 g	10.3 × 7.3 × 10.3	approx. 460 g
Whipping Cream			
23256	Oldenburger Whipping Cream UHT, 30% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1070 g
22269	Oldenburger Whipping Cream UHT, 35% fat, 10 kg Bag in Box	18.8 × 18.8 × 32.5	approx. 10.4 kg
11134	Oldenburger Whipping Cream UHT, 35% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1030 g
22552	Oldenburger Whipping Cream UHT, 35% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1030 g
14335	Oldenburger Whipping Cream UHT, 35% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1030 g
14078	Oldenburger Shani Whipping Cream UHT, 35% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1030 g
15478	Oldenburger Performance Whipping Cream UHT, 35% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1030 g
22246	Oldenburger Performance Whipping Cream UHT, 35% fat, 1 kg	9.3 × 6.2 × 20.6	approx. 1030 g
Whipping Cream for Retail			
22762	Oldenburger Whipping Cream UHT, 30% fat, 200 g	6.5 × 4.2 × 10	approx. 213 g
12197	Oldenburger Whipping Cream UHT, 35% fat, 200 g	6.5 × 4.2 × 10	approx. 213 g

Carton			Pallet								HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L × W × H in cm	Net weight	Gross weight¹				
12 × 1000 ml	12.396 kg	approx. 13 kg	720	60	5	12	115 × 77 × 118	approx. 744 kg	approx. 780 kg	04011010	4036300112910	4007929057180	
12 × 1000 ml	12.396 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 893 kg	approx. 936 kg	04011010	4036300112910	4007929057180	
12 × 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 892 kg	approx. 936 kg	04012011	4036300069467	4036300669469	
12 × 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 892 kg	approx. 936 kg	04012011	4036300069467	4036300669469	
12 × 1000 ml	12.36 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 890 kg	approx. 936 kg	04012091	4007929450479	4007929057197	
12 × 1000 ml	12.36 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 890 kg	approx. 936 kg	04012091	4036300110671	4036300669452	
12 × 1000 ml	12.36 kg	approx. 13 kg	720	60	5	12	114 × 77 × 118	approx. 742 kg	approx. 780 kg	04012091	4036300000880	4036300669452	
12 × 1000 ml	12.384 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 891 kg	approx. 936 kg	04049021	4036300013750	4036300229427	
20 × 240 ml	5.06 kg	approx. 8 kg	1440	72	9	16	120 × 80 × 176.4	approx. 610 kg	approx. 970 kg	22029995	4036300228932	4036300009449	
15 × 190 ml	2.94 kg	approx. 5 kg	2160	144	9	16	120 × 80 × 146.7	approx. 423 kg	approx. 717 kg	22029999	4036300146250	4036300008480	
15 × 190 ml	2.94 kg	approx. 5 kg	2160	144	9	16	120 × 80 × 176.4	approx. 423 kg	approx. 717 kg	04012091	4036300159854	4036300013439	
20 × 140 g	2.8 kg	approx. 3.2 kg	28600	143	13	11	120 × 80 × 178.1	approx. 400 kg	approx. 458 kg	04012091	4036303589207	4036300540072	
150 × 14 g	2.1 kg	approx. 2.4 kg	24000	160	10	16	120 × 80 × 154.3	approx. 336 kg	approx. 384 kg	04012091	N/A²	4036300540089	
48 × 180 ml	8.64 kg	9.4 kg	4800	100	10	10	120 × 100 × 140	864 kg	940.0 kg	04029900	8938549701008	8938549701022	
48 × 110 ml	5.28 kg	5.8 kg	6720	140	14	10	120 × 100 × 132	739 kg	812.0 kg	04029900	8938549701107	8938549701114	
48 × 180 ml	8.64 kg	9.4 kg	4800	100	10	10	120 × 100 × 140	864 kg	940.0 kg	04029900	8938549701039	8938549701053	
48 × 110 ml	5.28 kg	5.8 kg	6720	140	14	10	120 × 100 × 132	739 kg	812.0 kg	04029900	8938549701121	8938549701138	
27 × 200 g	5.4 kg	5.85 kg	2916	108	9	12	120 × 80 × 111.6	approx. 583.2 kg	632 kg	04029110	4036300116307	4036300001467	
50 nets × 10 × 15 g	7.5 kg	approx. 8.7 kg	2700	54	6	9	120 × 80 × 155.5	approx. 405 kg	approx. 470 kg	04029130	4036300110336	4036305110331	
48 × 170 g	8.16 kg	10 kg	6912	144	12	12	120 × 112 × 13.5	1175.04 kg	1455 kg	04029111	9501033111820	9501033111868	
48 × 170 g	8.16 kg	10 kg	6912	144	12	12	120 × 112 × 13.5	1175.04 kg	1455 kg	04029111	9501033111820	9501033111868	
24 × 410 g	9.84 kg	11.5 kg	3024	126	14	9	120 × 112 × 13.5	1239.84 kg	1464 kg	04029111	9501033111837	9501033111875	
24 × 410 g	9.84 kg	11.5 kg	3024	126	14	9	120 × 112 × 13.5	1239.84 kg	1464 kg	04029111	9501033111837	9501033111875	
12 × 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 × 80 × 119	approx. 720 kg	approx. 780 kg	04015031	4036300232564	4036300017611	
1 × 10 kg	10 kg	approx. 10.4 kg	96	96	4	24	120 × 80 × 144	approx. 960 kg	approx. 995 kg	04015039	N/A²	4036300222695	
12 × 1000 g	12 kg	approx. 12.5 kg	864	72	6	12	120 × 80 × 119.4	approx. 864 kg	approx. 900 kg	04015031	4036300111340	4036300001078	
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4036300000941	4007929057241	
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4057500001309	4007929057241	
12 × 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 × 80 × 119	approx. 720 kg	approx. 780 kg	04015031	4057500001309	4007929057241	
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4036300154781	4036300013026	
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04015031	4036300222466	4036300014887	
27 × 200 g	5.4 kg	approx. 5.85 kg	2916	108	9	12	120 × 80 × 111.6	approx. 583 kg	approx. 632 kg	04015031	4036300066749	4036300666741	
3 × 9 × 200 g	5.4 kg	approx. 5.85 kg	2916	108	9	12	120 × 80 × 111.6	approx. 583 kg	approx. 632 kg	04015031	4036300003249	4036300121974	

1) Excl. pallet and pallet building / 2) Not available



		Single Unit	
Art.-No.	Article description	L × W × H in cm	Gross weight
Cooking Cream			
23049	Oldenburger Cooking Creme UHT, 5% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1070 g
23386	Oldenburger Cooking Creme UHT, 5% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1070 g
23420	Oldenburger Chef’s Cooking Cream UHT, 20% fat, 10 kg Bag in Box	18.8 × 18.8 × 32.5	approx. 10.4 kg
13085	Oldenburger Chef’s Cooking Cream UHT, 20% fat, 1kg	9.3 × 6.2 × 20.6	approx. 1070 g
Cooking Cream for Retail			
15708	Oldenburger Cooking Cream UHT, 20% fat, 200 g	6.5 × 4.2 × 10	approx. 213 g
Cream Alternatives			
22868	Oldenburger Whipping Cream Alternative UHT, 28% fat, 1L	9.3 × 6.2 × 20.6	approx. 1040 g
22869	Oldenburger Cooking Cream Alternative UHT, 18% fat, 1L	9.3 × 6.2 × 20.6	approx. 1040 g
Butter			
12271	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22345	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22249	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22604	Oldenburger Butter, unsalted, 200 g	10 × 7.5 × 2.8	203 g
22344	Oldenburger Butter, salted, 200 g	10 × 7.5 × 2.8	203 g
22248	Oldenburger Butter, salted, 200 g	10 × 7.5 × 2.8	203 g
22605	Oldenburger Butter, salted, 200 g	10 × 7.5 × 2.8	203 g
11365	Oldenburger Butter, unsalted, 25 kg	40 × 26 × 28	approx. 25.3 kg
22039	Oldenburger Butter, unsalted, 7 g portion	4 × 4 × 1.2	7.8 g
22038	Oldenburger Butter, salted, 7 g portion	4 × 4 × 1.2	7.8 g
23217	Oldenburger Butter, unsalted, 10 g portion, paper wrap	4 × 3 × 0.8	12 g
23215	Oldenburger Butter, salted, 10 g portion, paper wrap	4 × 3 × 0.8	12 g

Carton			Pallet									
Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L × W × H in cm	Net weight	Gross weight¹	HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04012091	4036300230492	4036300013859
12 × 1000 g	12 kg	approx. 13 kg	864	72	6	12	120 × 80 × 140	approx. 864 kg	approx. 936 kg	04012091	4036300230492	4036300233868
1 × 10 kg	10 kg	approx. 10.4 kg	96	96	4	24	120 × 80 × 144	approx. 960 kg	approx. 995 kg	04012091	N/A²	4036300018243
12 × 1000 g	12 kg	approx. 13 kg	720	60	5	12	120 × 80 × 119	approx. 720 kg	approx. 780 kg	04012091	4036300130853	4036300005144
27 × 200 g	5.4 kg	approx. 5.85 kg	2916	108	9	12	120 × 80 × 111.6	approx. 583 kg	approx. 632 kg	04015011	4036300108371	4036306108375
12 × 1000 ml	12 kg	approx. 12.5 kg	900	75	5	15	115 × 95 × 106	approx. 900 kg	approx. 938 kg	04029920	9501033205116	9501033205109
12 × 1000 ml	12 kg	approx. 12.5 kg	900	75	5	15	115 × 95 × 106	approx. 900 kg	approx. 938 kg	04029920	9501033205130	9501033205123
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300002518	4036300003522
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300015334	4036300015341
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300222497	4036300014931
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300226044	4036300014931
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300223449	4036300015327
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300222480	4036300014917
20 × 200 g	4 kg	4.17 kg	3200	160	16	10	120 × 80 × 114	640 kg	667 kg	04051011	4036300226051	4036300014917
1 × 25 kg	25 kg	approx. 25.3 kg	36	36	4	9	120 × 80 × 128	approx. 900 kg	approx. 911 kg	04051011	N/A²	4036300113658
200 × 7 g	1.4 kg	1.63 kg	80,000	400	20	20	120 × 80 × 155	560 kg	652.8 kg	04051011	N/A²	4036300013583
200 × 7 g	1.4 kg	1.63 kg	80,000	400	20	20	120 × 80 × 155	560 kg	652.8 kg	04051011	N/A²	4036300013545
100 × 10 g	1 kg	1.2 kg	89,600	896	28	32	120 × 100 × 146.6	1075.2 kg	1100.2 kg	04051011	N/A²	4036300232175
100 × 10 g	1 kg	1.2 kg	89,600	896	28	32	121 × 100 × 146.6	1075.2 kg	1100.2 kg	04051011	N/A²	4036300232151

1) Excl. pallet and pallet building / 2) Not available



		Single Unit	
Art.-No.	Article description	L × W × H in cm	Gross weight
Cheese: Blocks			
22355	Oldenburger Mozzarella, 40% fat i.d.m., 10 kg	35.8 × 28.5 × 9.9	approx. 10 kg
22222	Oldenburger Mozzarella, 30% fat i.d.m., 15 kg	51 × 31 × 11	approx. 15.1 kg
1672	Oldenburger Mozzarella, 40% fat i.d.m., 15 kg	51 × 31 × 11	approx. 15.1 kg
1746	Oldenburger Gouda, 30% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.4 kg
1732	Oldenburger Gouda, 48% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.4 kg
1733	Oldenburger Edam, 40% fat i.d.m., 15 kg	56 × 30 × 11	approx. 15 kg
31500	Oldenburger Red Cheddar, 50% fat i.d.m., 15 kg	50 × 30 × 10	approx. 15.2 kg
Cheese: Loaves			
11616²	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
22354	Oldenburger Red Cheddar, 50% fat i.d.m., 3 kg	30 × 10.5 × 10.5	approx. 3 kg
Cheese: Slices for Retail			
34653	Oldenburger Mozzarella, 40% fat i.d.m., slices 150 g	19.5 × 13.8 × 1.7	approx. 165 g
34670	Oldenburger Edam, 40% fat i.d.m., slices 150 g	19.5 × 13.8 × 1.7	approx. 165 g
34668	Oldenburger Gouda, 48% fat i.d.m., slices 150 g	19.5 × 13.8 × 1.7	approx. 165 g
34669	Oldenburger Emmental, 45% fat i.d.m., slices 150 g	19.5 × 13.8 × 1.7	approx. 165 g
23311	Oldenburger Cheddar, 50% fat i.d.m., slices 150 g	19.5 × 13.8 × 1.7	approx. 165 g
23407	Oldenburger Gouda, 30% fat i.d.m., slices 150 g	19.5 × 13.8 × 1.7	approx. 165 g
Cheese: Grated			
31228³	Oldenburger Mozzarella, 40% fat i.d.m., grated, 1kg	28 × 25 × 4.2	approx. 1.01kg
34652	Oldenburger Mozzarella, 40% fat i.d.m., grated, 500 g	21.5 × 25 × 2.5	approx. 508 g
31272	Oldenburger Mozarella, 40% fat i.d.m., grated, 32 × 200 g	22 × 15 × 2.7	approx. 205 g

Carton			Pallet											
Units per carton	Net weight	Gross weight	Units / pallet	Cartons / pallet	Layers / pallet	Cartons / layer	L × W × H in cm	Net weight	Gross weight¹	HS code	GTIN (EAN) Single unit	GTIN (EAN) Carton		
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	4036300223555	N/A³		
1 × approx. 15 kg	approx. 15 kg	approx. 15.4 kg	72	72	9	8	124 × 102 × 112	720 kg	approx. 1109 kg	04061030	4036300222220	N/A³		
1 × approx. 15 kg	approx. 15 kg	approx. 15.4 kg	45	45	9	5	120 × 80 × 111.6	675 kg	approx. 693 kg	04061030	4007929016729	N/A³		
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	N/A³		
1 × approx. 15 kg	approx. 15 kg	approx. 15.7 kg	60	10	6	5	120 × 80 × 106	600 kg	approx. 628 kg	04069078	4036300017321	N/A³		
1 × approx. 15 kg	approx. 15 kg	approx. 15.7 kg	45	45	9	5	120 × 80 × 103	600 kg	approx. 618 kg	04069023	4036300017338	N/A³		
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	N/A³	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 × 116	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	4036300223548	4036300015426		
14 × 150 g	2.1 kg	approx. 2.48 kg	3822	273	7	39	120 × 100 × 199.8	573.3 kg	676.5 kg	04061030	8710477001067	8710477346533		
14 × 150 g	2.1 kg	approx. 2.48 kg	3822	273	7	39	120 × 100 × 199.8	573.3 kg	676.5 kg	04069023	8710477001180	8710477346700		
14 × 150 g	2.1 kg	approx. 2.48 kg	3822	273	7	39	120 × 100 × 199.8	573.3 kg	676.5 kg	04069013	8710477001173	8710477346694		
14 × 150 g	2.1 kg	approx. 2.48 kg	3822	273	7	39	120 × 100 × 199.8	573.3 kg	676.5 kg	04069078	8710477001166	8710477346687		
14 × 150 g	2.1 kg	approx. 2.48 kg	3822	273	7	39	120 × 100 × 199.8	573.3 kg	676.5 kg	04069021	4036300233110	4036300017819		
14 × 150 g	2.1 kg	approx. 2.48 kg	3822	273	7	39	120 × 100 × 199.8	573.3 kg	676.5 kg	04069013	4036300018168	4036300018175		
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		
12 × 500 g	6 kg	approx. 6.48 kg	1152	96	8	12	120 × 100 × 219.8	576 kg	approx. 622 kg	04061030	8710477001050	8710477346526		
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) Customer-specific article no. / 3) Not available



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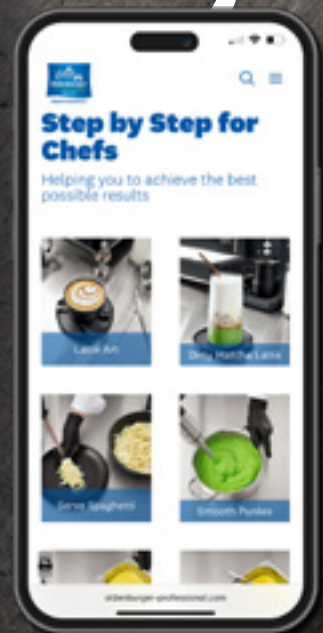
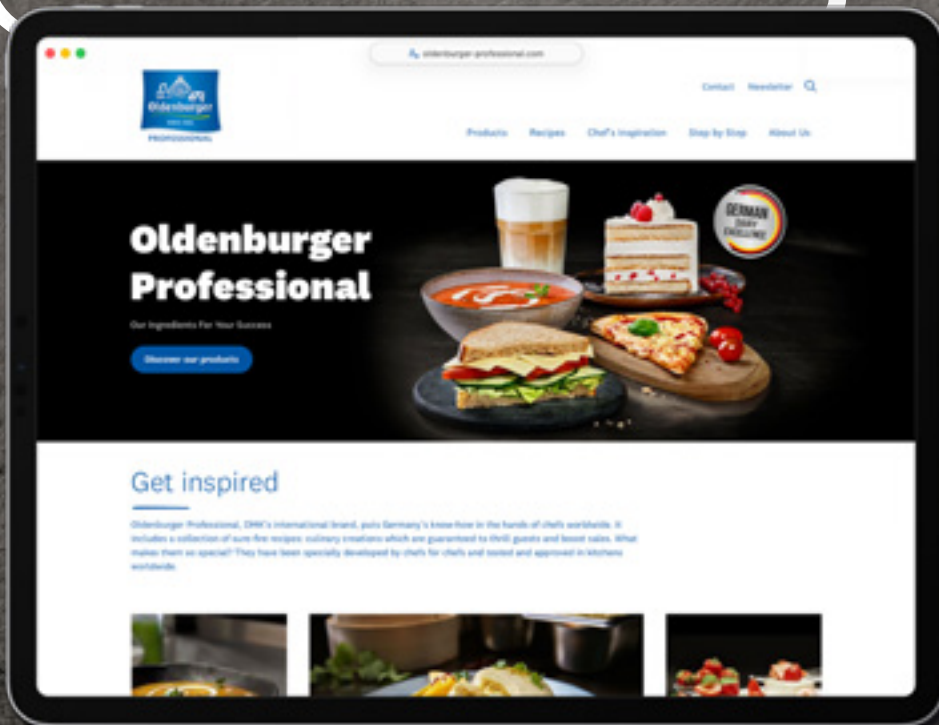
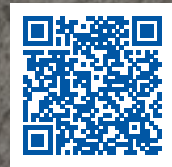
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