

frischli

PRODUCT RANGE
FOODSERVICE



FRISCHLI COMPANY

As a family-run business for over 120 years, **frischli is one of the most modern and efficient dairies in Germany** – and your partner in the professional kitchen when it comes to quality and indulgence. As a leading specialist for **ambient dairy products**, we offer a wide range of refined cream and sour cream, yoghurts as well as savoury or sweet sauces and delicious ready-to-serve dessert specialties. Each coming with various fat content levels and pack sizes.

Wiesehoff is our partner in the field of fresh produce. Valuable raw milk has been processed into quality products at the company's location since 1922. Together, we have decided to offer a major portion of Wiesehoff's assortment under the brand **GASTRO frischli**. So that you can recognize products that require cooling at first glance, we have highlighted them in color and **marked them with an icon**. 

In order to offer you even more choice, we are constantly expanding our range and offer plant-based alternatives, too!

KEY FACTS*



785 M €

Business
Volume



45 M €

Export



> 1000

Employees



> 750

Dairy Farmers



960 M KG

Processed Milk
a year

* Figures relate to the business year 2025 including sales cooperation

BRANCHES

frischli

REHBURG-LOCCUM

Headquarters

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

frischli

WEISSENFELS

Long-life milk, curd
and fresh desserts

SCHÖPPINGEN

Fresh dairy products

frischli

EGGENFELDEN

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



GASTRO
frischli



Content

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MILK & ALTERNATIVES

Discover our portfolio

Be it long-life or fresh, low-fat or whole milk – **we offer indulgence in every size and shape – from 0.5 l packs to 10 l bag-in-box solutions.** Our range is suitable for any lifestyle: it encompasses **classic cow's milk products as well as a plant-based variety.** We also offer a range of certified organic products for demanding consumers who seek out **high-quality organic options.**

Your benefits:

- ✓ Exclusively for expert chefs
- ✓ Varying fat levels
- ✓ For wide range of applications and for pure delight
- ✓ Classic cow's milk from selected farms, which stand for highest standards in taste
- ✓ Our organic products are certified with the EU organic label and our milk alternative is additionally V-label certified
- ✓ Gelatine free



Depending on the heating temperature before bottling or further processing, we can distinguish between the following 3 dairy product categories:

	The milk is heated up to:	Products can be kept for:
UHT: (ultra-high temperature)	135 – 140 °C for 1 – 2 sec.	up to at least 12 weeks while being stored unopened and ambient.
ESL: (extended shelf life)	85 – 127 °C for 1 – 3 sec.	up to 3 weeks while being stored unopened and refrigerated.
Fresh:	72 – 75 °C for 15 – 30 sec.	up to 6 days while being stored unopened and refrigerated.

High quality dairy products for your guests

Every two days the milk is collected from the producer and transported directly to the dairy. Important **quality parameters are checked in advance** by the measurement devices of the tanker. **Further investigations** take place **in the laboratory** of the processing facility. These steps are necessary **to offer best quality products**.

With coffee, as a shake, for cereals or simply for pure delight – our portfolio meets every demand!



Whole Milk 3.5 %		ambient	
Art. no.	3405	Allergy labelling	Milk
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	3.5 g		



Whole Milk 3.5 %		ESL	
Art. no.	25510	Allergy labelling	Milk
Unit	1 l	SL at Production	21 d
Fat content per 100 ml	3.5 g		



Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	3406	Allergy labelling	Milk
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	1.5 g		



Semi-Skimmed Milk 1.5 %		ESL	
Art. no.	21510	Allergy labelling	Milk
Unit	1 l	SL at Production	21 d
Fat content per 100 ml	1.5 g		



Lactose free

Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	1118	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Skimmed Milk 0.1 %		ambient	
Art. no.	3407	Allergy labelling	Milk
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	0.1 g		



Organic Whole Milk 3.8 %		ambient	
Art. no.	7000	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	3.8 g		



DE-ÖKO-005



DE-ÖKO-001
EU-/Nicht-EU-
Landwirtschaft



Organic Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	7002	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	1.5 g		



DE-ÖKO-005



DE-ÖKO-001
EU-/Nicht-EU-
Landwirtschaft

Find our entire organic range on p. 45 / 46

Bag-in-Box: the perfect size for big plans

Communal catering often requires **larger quantities**. In order to avoid unnecessary packaging waste, **we recommend our bag-in-box solutions**.



Whole Milk 3.5 %		ambient	
Art. no.	1270	Allergy labelling	Milk
Unit	5 l	SL at Production	6 m
Fat content per 100 ml	3.5 g		



Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	1271	Allergy labelling	Milk
Unit	5 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Whole Milk 3.5 %		ESL BiB	
Art. no.	25170	Allergy labelling	Milk
Unit	10 l	SL at Production	30 d
Fat content per 100 ml	3.5 g		




Semi-Skimmed Milk 1.5 %		ESL BiB	
Art. no.	21170	Allergy labelling	Milk
Unit	10 l	SL at Production	30 d
Fat content per 100 ml	1.5 g		



... or go green!




Organic Whole Milk 3.8 %		ambient	
Art. no.	45390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	3.8 g		



Organic Semi-Skimmed Milk 1.5 %		ambient	
Art. no.	41390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		


 DE-ÖKO-003


 DE-ÖKO-003

Always a highlight

A quick thirst quencher or a varied and creatively arranged indulgent drink. **Our buttermilk products are refreshing all-rounders with success potential. Also try our Organic Oat Drink!**



Buttermilk Product		ambient	
Art. no.	1470	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	0.5 g		



Buttermilk		ESL	
Art. no.	23510	Allergy labelling	Milk
Unit	1 kg	SL at Production	25 d
Fat content per 100 g	0.5 g		



Buttermilk "Green Shot Mix" Banana Kiwi Spinach

Ingredients for 15 portions:

- 1 l **frischli Buttermilk Product**
- 200 g bananas
- 200 g kiwi
- 100 g young leaf spinach
- 40 g sugar

Preparation:

Blend thoroughly chilled **frischli Buttermilk Product**, banana, kiwi, spinach and sugar with an electric hand mixer or blender until creamy.



Buttermilk			
Art. no.	21100	Allergy labelling	Milk
Unit	10 kg	SL at Production	36 d
Fat content per 100 g	0.5 g		



Chocolate Drink		ambient	
Art. no.	1121	Allergy labelling	Milk
Unit	0.5 l	SL at Production	3.5 m
Fat content per 100 ml	0.2 g		



Organic Oat Drink		ambient	
Art. no.	7510	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	1.5 g		

Vegan & lactose free



COFFEE REFINEMENT

For the purest indulgence

Creamy, light and full-flavoured: top off every coffee drink with our **milk specialities** and turn small moments of joy into unforgettable experiences for your guests.

The large assortment of multi-portion packs with different fat contents, single-portion packs and practical resealable 1-litre containers is perfect for demanding bulk consumers in the foodservice industry, hotels or catering.

Indulgent coffee moments for each and every menu or a quick coffee fix.

Your benefits:

- ✓ Exquisite quality and diversity
- ✓ Transfer straight from the practical resealable 1-litre container
- ✓ Single serve portions for self-service or as an extra
- ✓ Gelatine free
- ✓ Varying fat levels
- ✓ Classic products made from cow's milk from selected farms, which stand for highest standards in taste



Great whitening properties

frischli Coffeemilk with 7.5 % fat and the lighter version with 4 % fat: For state-of-the-art coffee enjoyment with particularly impressive whitening properties. Available in practical resealable 1-litre containers. Also available: frischli Coffeemilk 4 % in 10 ml and 15 ml pods. Good to know: our coffee milk varieties offer perfect foaming properties and exceptionally full taste.

Perfect foaming properties!



Coffeemilk 7.5 %		ambient	
Art. no.	1130	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	7.5 g		



Coffeemilk 4 %		ambient	
Art. no.	1131	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	4.0 g		



Coffeemilk 4 % 240 x 15 ml		ambient	
Art. no.	1140	Allergy labelling	Milk
Unit	15 ml	SL at Production	4.5 m
Fat content per 100 ml	4.1 g		



Coffeemilk 4 % 240 x 10 ml		ambient	
Art. no.	1141	Allergy labelling	Milk
Unit	10 ml	SL at Production	4.5 m
Fat content per 100 ml	4.1 g		

For the finest, purest milk froth

frischli Cappuccinomilk tops off creative coffee specialties. The high protein and ideal fat content allow you to **create the perfect milk froth every time**. Another beneficial characteristic of our Cappuccinomilk: the delicate vanilla aroma and minimal added sugar.



Cappuccinomilk 2.5 %		ambient	
Art. no.	1163	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	2.6 g		



Flavourful and expressive

frischli Evaporated Milk with 7.5 % fat and the lighter version with 4 % fat add a delicate caramel colouring to each coffee. High in protein, with **great whitening** properties and a **mild caramel flavour**. Especially recommended for the use with filter coffees.



Evaporated Milk 7.5 %		ambient
Art. no.	1189	Allergy labelling Milk
Unit	1 kg	SL at Production 6 m
Fat content per 100 g	7.5 g	



Evaporated Milk 4 %		ambient
Art. no.	1190	Allergy labelling Milk
Unit	1 kg	SL at Production 6 m
Fat content per 100 g	4.0 g	



Evaporated Milk 7.5 % 240 x 7.5 g		ambient
Art. no.	1138	Allergy labelling Milk
Unit	7.5 g	SL at Production 6 m
Fat content per 100 g	7.5 g	



Evaporated Milk 4 % 240 x 7.5 g		ambient
Art. no.	1139	Allergy labelling Milk
Unit	7.5 g	SL at Production 6 m
Fat content per 100 g	4.0 g	



Especially rich and creamy

frischli Coffee Cream 10 % gives coffee its characteristic light-golden play of colours and turns every cup of coffee into an attractive must-have. Our coffee creamers inspire with a **natural sweetness and a unique full-bodied flavour**. They also add a particular creaminess.



Coffee Cream 10 %		ambient	
Art. no.	1164	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	10 g		



Coffee Cream 10 % 240 x 15 g*		ambient	
Art. no.	1142	Allergy labelling	Milk
Unit	15 g	SL at Production	4.5 m
Fat content per 100 g	10 g		



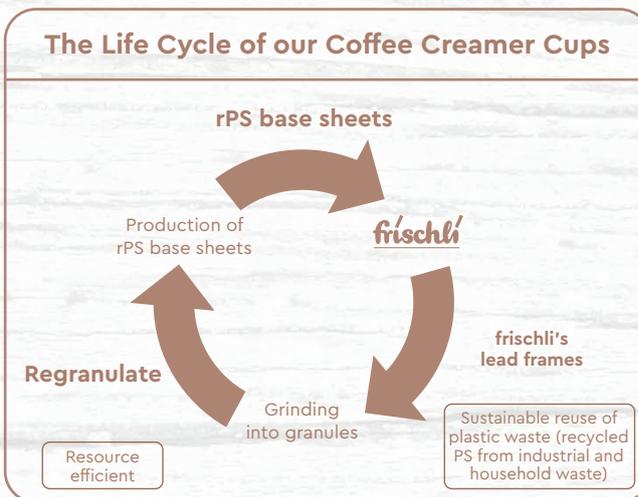
Coffee Cream 10 % 240 x 10 g*		ambient	
Art. no.	1143	Allergy labelling	Milk
Unit	10 g	SL at Production	4.5 m
Fat content per 100 g	10 g		



Coffee Cream 10 % 240 x 7.5 g*		ambient	
Art. no.	1144	Allergy labelling	Milk
Unit	7.5 g	SL at Production	4.5 m
Fat content per 100 g	10 g		



Coffee Cream 10 % Bar 10 x 10 g*		ambient	
Art. no.	1176	Allergy labelling	Milk
Unit	10 g	SL at Production	4.5 m
Fat content per 100 g	10 g		



* CUPS MADE FROM
52%
RECYCLED
MATERIAL

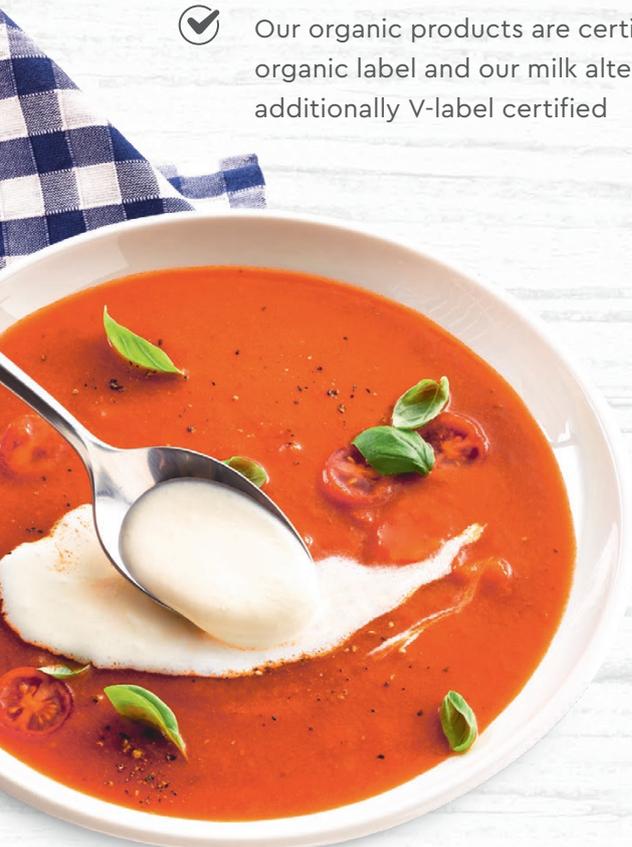
CREAM & ALTERNATIVES

Perfect culinary creations

We offer you a varied range of excellent basic products to support you in creating your menus. Our creams are perfect for **simple and quick use in canteen kitchens and ideal for main courses as well as for irresistible desserts and cakes**. Indulge your guests and delight everyone with successful products!

Your benefits:

- ✓ Wide range of excellent quality cream
- ✓ Practical resealable packaging
- ✓ Perfect for a whole range of different main courses, desserts and cakes
- ✓ Developed exclusively for expert chefs
- ✓ Simple to use and versatile
- ✓ Mostly gelatine free (products containing gelatine are marked with a *)
- ✓ Our organic products are certified with the EU organic label and our milk alternatives are additionally V-label certified



Tempting product benefits

Our **whipping creams** come with ideal **whipping properties**: a high volume increase and firmness as well as a soft consistency.

- 30 % fat:** 100 – 150 % volume increase
- 32 – 33 % fat:** 100 – 125 % volume increase
- 35 % fat:** 75 – 100 % volume increase

The ones with the highest whipping volume.
The best in terms of volume & stability.
Particularly creamy.



Whipping Cream 30 %		ambient	
Art. no.	11150	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	30 g		



Whipping Cream 32 %		ambient	
Art. no.	11460	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	32 g		



Whipping Cream 33 %			
Art. no.	23105	Allergy labelling	Milk
Unit	1 kg	SL at Production	1 m
Fat content per 100 g	33 g		



Whipping Cream 35.01 %		ambient	
Art. no.	1239	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	35.01 g		



Whipping Cream 30 %			
Art. no.	5200	Allergy labelling	Milk
Unit	1 kg	SL at Production	3.5 m
Fat content per 100 g	30 g		



Organic Whipping Cream 30 %		ambient	
Art. no.	7020	Allergy labelling	Milk
Unit	1 kg	SL at Production	4.5 m
Fat content per 100 g	30 g		



DE-ÖKO-001



Get inspired and enjoy

Whipped cream is mainly recommended for the preparation of desserts, such as sweet and savoury mousses or parfaits as well as for cream fillings for cakes. Try our products for yourself – You can find some **tasty recipes on our website**.

	Whipping Cream 33 %		
	Art. no.	23300	Allergy labelling Milk
	Unit	5 kg	SL at Production 24 d
	Fat content per 100 g	33 g	

	Whipping Cream 30 %		
	Art. no.	22500	Allergy labelling Milk
	Unit	5 kg	SL at Production 24 d
	Fat content per 100 g	30 g	

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

	Whipping Cream 33 %		
	Art. no.	24880	Allergy labelling Milk
	Unit	5 kg	SL at Production 28 d
	Fat content per 100 g	33 g	

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

	Whipping Cream 30 %		
	Art. no.	23200	Allergy labelling Milk
	Unit	10 kg	SL at Production 4 m
	Fat content per 100 g	30 g	

	Whipping Cream 30 %		
	Art. no.	23211	Allergy labelling Milk
	Unit	10 kg	SL at Production 1.5 m
	Fat content per 100 g	30 g	

Tips for whipping creams:

- avoid strong temperature fluctuation
- chill at 2–8 °C to avoid creaming / serum formation
- chill for 24 h before whipping. Whip ability will improve

Spring Chocolate Pudding

SPRING CHOCOLATE PUDDING WITH BLUEBERRIES & WILD FLOWER CREAM

Ingredients for 10 portions:

- 200 g **frischli Whipping Cream 32 %**
- 15 g sugar
- 3 g wild flower-mix
- 1 kg **frischli Chocolate Pudding**
- 300 g blueberries

Preparation:

1. Wisk **frischli Whipping Cream 32 %** until stiff.
2. Grind half of the wild flowers and mix in cream.
3. Fill **frischli Chocolate Pudding** into glasses and add blueberries on top (keep 10 blueberries!).
4. Spray wild flower-cream on top, garnish with remaining flowers and one blueberry per dessert.



Heat- & acid-resistant

Our **varied range of cream** offers you the **perfect support in preparing delicious meals**: effortless and quick product applications are a must-have in every professional kitchen.

Our Chef's Creams have increased cooking and binding properties as well as a low fat content level. Furthermore they are heat and acid resistant what means that the products can be used at boiling temperatures, wouldn't break in dishes containing alcohol or vinegar and that preparations remain stable, even if a dish is kept warm for a longer time.



Chef's Cream 20 % ambient

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



Chef's Cream 15 % ambient

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



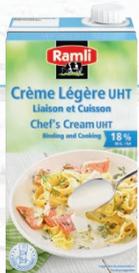
Chef's Cream 10 % ambient

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



Chef's Cream 18 % ambient

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



Chef's Cream 18 % ambient

Art. no.	11192	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	18 g		



Organic Oat Creme Cuisine ambient

Art. no.	7530	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	13 g		

Vegan & lactose free



Organic Chef's Cream 15 % ambient

Art. no.	7035	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	15 g		



VEGAN DE-ÖKO-001



DE-ÖKO-001

For creamy and tasty dips, toppings and sauces

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

	<p style="text-align: center;">solid</p> <p>Crème Double Cream 45 % ambient</p> <table border="1"> <tr> <td>Art. no.</td> <td>1186</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>1 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>45 g</td> <td></td> <td></td> </tr> </table>	Art. no.	1186	Allergy labelling	Milk	Unit	1 kg	SL at Production	6 m	Fat content per 100 g	45 g				<p style="text-align: center;">solid</p> <p>Solid Chef's Cream 20 % ambient</p> <table border="1"> <tr> <td>Art. no.</td> <td>1173</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>1 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>20 g</td> <td></td> <td></td> </tr> </table>	Art. no.	1173	Allergy labelling	Milk	Unit	1 kg	SL at Production	6 m	Fat content per 100 g	20 g		
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	<p>Crème Fraîche 38 %</p> <table border="1"> <tr> <td>Art. no.</td> <td>22613</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>1 kg</td> <td>SL at Production</td> <td>35 d</td> </tr> <tr> <td>Fat content per 100 g</td> <td>38 g</td> <td></td> <td></td> </tr> </table> <p style="text-align: right;">🌡️</p>	Art. no.	22613	Allergy labelling	Milk	Unit	1 kg	SL at Production	35 d	Fat content per 100 g	38 g				<p>Crème Fraîche 38 %</p> <table border="1"> <tr> <td>Art. no.</td> <td>22650</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>35 d</td> </tr> <tr> <td>Fat content per 100 g</td> <td>38 g</td> <td></td> <td></td> </tr> </table> <p style="text-align: right;">🌡️</p>	Art. no.	22650	Allergy labelling	Milk	Unit	5 kg	SL at Production	35 d	Fat content per 100 g	38 g		
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	<p>Crème Fraîche 30 %</p> <table border="1"> <tr> <td>Art. no.</td> <td>22001</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>35 d</td> </tr> <tr> <td>Fat content per 100 g</td> <td>30 g</td> <td></td> <td></td> </tr> </table> <p style="text-align: right;">🌡️</p>	Art. no.	22001	Allergy labelling	Milk	Unit	5 kg	SL at Production	35 d	Fat content per 100 g	30 g				<p>Sour Cream 24 %</p> <table border="1"> <tr> <td>Art. no.</td> <td>21001</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>35 d</td> </tr> <tr> <td>Fat content per 100 g</td> <td>24 g</td> <td></td> <td></td> </tr> </table> <p style="text-align: right;">🌡️</p>	Art. no.	21001	Allergy labelling	Milk	Unit	5 kg	SL at Production	35 d	Fat content per 100 g	24 g		
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Unit	5 kg	SL at Production	35 d																								
Fat content per 100 g	10 g																										



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



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

Also available in 10 kg pails.



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

Crisp Avocado Sticks

WITH THAI CHILI DIP & PINK PEPPER BERRIES

Ingredients avocado sticks for 24 pieces

- 4 avocados
- 200 g nachos
- 100 g roasted onions
- 250 g whole egg (5 eggs)
- 5 g salt
- Cayenne pepper
- 50 g flour

Preparation avocado sticks

1. Peel avocados and cut into 6 slices each.
2. Crumble the nachos and fried onions in the blender.
3. Whisk eggs with salt and cayenne pepper.
4. Roll the avocado slices first in flour, then in egg, finally in the nacho roasted onion mixture.
5. Place the slices on a baking tray lined with baking paper. Bake in preheated oven at 200 °C for about 10 minutes.

Ingredients Thai chili dip

- 500 g **frischli Sour Cream 10 %**
- 50 ml Sriracha Thai
- Chili sauce, hot
- 5 g pink pepper berries
- Salt

Preparation Thai chili dip

1. Stir well **frischli Sour Cream 10 %** with Sriracha.
2. Add the pink pepper berries and season with salt.



*contains gelatine

SAVOURY SAUCES

Perfect menus with frischli sauces

Classic Sauce Hollandaise with asparagus, delicious gratins or cheese soup: anything is possible with frischli's savoury sauces. Our wide range of all-rounders offer the full gourmet programme to meet the highest standards. An absolute essential in every professional kitchen.

Impress with fantastic flavours and indulge your guests!

Your benefits:

- ✓ Ready-to-serve sauce variety
- ✓ With guaranteed success
- ✓ Excellent heat stability and viscosity
- ✓ Gelatine free
- ✓ Suitable for bain marie application



Pure indulgence

Inspire with great taste and indulge your guests and gourmets: with our **versatile sauces, you can top any menu in next to no time** while being sure that you can rely on successful results – guaranteed.



Sauce Hollandaise Classic ambient

Art. no.	1204	Allergy labelling	Milk, Egg
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	25 g		



Gratin Sauce ambient

Art. no.	1203	Allergy labelling	Milk, Celery
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	16 g		



Sauce Hollandaise Cullus ambient

Art. no.	1209	Allergy labelling	Milk, Egg
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	49 g		

Green Asparagus Gratin

Ingredients for 10 portions:

- 1.750 g green asparagus
- Salt
- 400 g smoked salmon
- 50 ml lemon juice
- 750 ml **frischli Sauce Hollandaise Cullus**
- 50 ml orange juice
- 3 g grated orange peel
- 10 g pink pepper berries
- 1 bunch of chopped parsley

Preparation:

1. Trim approx. 2 cm off the ends of the asparagus. Cut the asparagus into pieces, wash and simmer in boiling salted water for about 8 minutes, remove, leave to drain well and place in a Gastronorm tray or ovenproof dish.
2. Spread smoked salmon on top of the asparagus and drizzle with lemon juice.
3. Mix **frischli Sauce Hollandaise Cullus** with orange juice and orange peel and spread evenly over the smoked salmon.
4. Bake under the salamander or grill in the oven for several minutes.
5. Sprinkle with pink pepper and garnish with parsley.



NATURAL YOGHURT & QUARK

Products to inspire

Our yoghurt and quark range offers you the ideal basis for savoury and sweet dishes. For bulk consumers in the foodservice industry, hotels and catering who want to rely on **outstanding quality at any time** – for any meal.

Your benefits:

- ✓ Mild acidity
- ✓ Simple and versatile to use
- ✓ Various container sizes
- ✓ Exclusively for expert chefs
- ✓ Gelatine free



Naturally good

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

solid

	Yoghurt 3.5 %			
	Art. no.	24200	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	3.5 g		



solid

	Yoghurt 3.5 %			
	Art. no.	24000	Allergy labelling	Milk
	Unit	10 kg	SL at Production	35 d
	Fat content per 100 g	3.5 g		



solid

	Low-fat Yoghurt 1.5 %			
	Art. no.	23100	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	1.5 g		



Skimmed-Milk Yoghurt 0.1 %

	Skimmed-Milk Yoghurt 0.1 %			
	Art. no.	21200	Allergy labelling	Milk
	Unit	5 kg	SL at Production	1 m
	Fat content per 100 g	0.1 g		



solid



Yoghurt 3.5 %			
Art. no.	21210	Allergy labelling	Milk
Unit	10 kg	SL at Production	21 d
Fat content per 100 g	0.1 g		



stirred



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

Ethnic natural yoghurts

Let us invite you to the world of inspiring cuisines that foreign countries and cultures hold – with our **creamy yoghurt varieties**. Offer your guests the type of indulgence, which takes them right to the Turkish orient.



Natural Yoghurt 3.5 % Turkish Style			
Art. no.	25000	Allergy labelling	Milk
Unit	10 kg	SL at Production	21 d
Fat content per 100 g	3.5 g		




Natural Yoghurt 10 % Turkish Style			
Art. no.	26000	Allergy labelling	Milk
Unit	10 kg	SL at Production	21 d
Fat content per 100 g	10 g		



The french alternative

Fromage blanc is very popular in France. It is served as a dessert or also for breakfast. The taste is a kind of mixture of yogurt and german quark. Give it a try!



Fromage Blanc Nature			
Art. no.	23852	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3,1 g		

French Taste



Vegan & lactose free



Oat Nature			ambient
Art. no.	7540	Allergy labelling	Gluten
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	4.2 g		




German quark - the all-rounder

Quark can be combined with herbs and seasonings to **create savoury dishes**, at the same time, quark pairs wonderfully with fresh fruits to create tasty and healthy dessert alternatives. Healthy? Quark is an excellent source of protein as well as a number of valuable vitamins and minerals. On top of that, quark is **low in calories!** Its characteristic is an especially **creamy consistency** and **mild acidity**. Therefore, quark is a perfect ingredient for baking and cooking. When time is short why not use our ready-to-use quark desserts – **this is how to delight your guests!**

UPON REQUEST

	Low-fat Quark 0.1 %			
	Art. no.	26150	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	0.1 g		

Also available in 10 kg pails.

	Low-fat Quark 0.1 %			
	Art. no.	26110	Allergy labelling	Milk
	Unit	10 kg	SL at Production	35 d
	Fat content per 100 g	0.1 g		

	Creamy Quark with Yoghurt 0.1 %			
	Art. no.	26510	Allergy labelling	Milk
	Unit	10 kg	SL at Production	35 d
	Fat content per 100 g	0.1 g		

	Regular Quark 40 % FDM			
	Art. no.	26650	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	10.0 g		

	Quark with Herbs 40 % FDM			
	Art. no.	26660	Allergy labelling	Milk
	Unit	5 kg	SL at Production	35 d
	Fat content per 100 g	9.4 g		

Jamaika Pepper Mix Dip

Ingredients for 10 portions:

- 30 g pepper, mixed
- 1 kg **Gastro frischli Regular Quark 40 %**
- salt
- brown sugar
- lime juice

Preparation:

1. Mix equal parts of different peppers (e.g. pimento, black pepper and white pepper) and crush. Stir in the **Gastro frischli Regular Quark 40 %** and season with salt, sugar and lime juice.



FRUIT YOGHURT & QUARK

Perfectly paired

Our **fruity yoghurts and quarks** are great as a dessert. The **mild hint of acidity** paired with sweet fruits will delight any consumer and offers an attractive variety in your dessert portfolio.

Your benefits:

- ✓ A wide range of high-quality products
- ✓ Simple and versatile to use
- ✓ Ready-to-serve
- ✓ Exclusively for expert chefs in practical 5 kg pails
- ✓ Gelatine free



Also available fresh & ambient cup portions!

Delightful yoghurt stars

Strawberry, peach passion fruit and many more tasty varieties with **1.5 % or 3.5 % fat** – **Our fruity desserts** impress with outstanding taste and quality. Ideal as a basis for your own creations in your breakfast or dessert selection.



Creation Strawberry 1.5 %			
Art. no.	28112	Allergy labelling	Milk
Unit	5 kg	SL at Production	1 m
Fat content per 100 g	1.5 g		

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



Creation Strawberry 3.5 %			
Art. no.	27512	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		

Also available in 100 g cups.



Creation Peach Passion Fruit 1.5 %			
Art. no.	28122	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	1.5 g		

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



Creation Cherry 3.5 %			
Art. no.	27542	Allergy labelling	Milk
Unit	5 kg	SL at Production	35 d
Fat content per 100 g	3.5 g		

Also available in 100 g cups.



Fruit Yoghurt Blueberry 3.5 %			
Art. no.	27531	Allergy labelling	Milk
Unit	5 kg	SL at Production	36 d
Fat content per 100 g	3.5 g		



Fruit Yoghurt Strawberry 3.5 %			
Art. no.	27511	Allergy labelling	Milk
Unit	5 kg	SL at Production	36 d
Fat content per 100 g	3.5 g		



Fruit Yoghurt Peach Passion Fruit 3.5 %			
Art. no.	27521	Allergy labelling	Milk
Unit	5 kg	SL at Production	36 d
Fat content per 100 g	3.5 g		



Fruit Yoghurt Apple Pomegranate 3.5 %			
Art. no.	27571	Allergy labelling	Milk
Unit	5 kg	SL at Production	36 d
Fat content per 100 g	3.5 g		



Fruit Yoghurt Banana 3.5 %			
Art. no.	27551	Allergy labelling	Milk
Unit	5 kg	SL at Production	36 d
Fat content per 100 g	3.5 g		



Fruit Yoghurt Mango 3.5 %			
Art. no.	27581	Allergy labelling	Milk
Unit	5 kg	SL at Production	36 d
Fat content per 100 g	3.5 g		

Refreshingly good

Heavenly creamy, fruity and fresh – this is what makes our Quark Desserts special. Indulge yourself and your guests with the German all-rounder quark combined with the taste of beloved fruits!

	Fruit Quark Strawberry 20 % FDM			
	Art. no.	26810	Allergy labelling	Milk
	Unit	5 kg	SL at Production	1.5 m
	Fat content per 100 g	3.8 g		

	Fruit Quark Blueberry 20 % FDM			
	Art. no.	26830	Allergy labelling	Milk
	Unit	5 kg	SL at Production	1.5 m
	Fat content per 100 g	3.9 g		

	Fruit Quark Pear 20 % FDM			
	Art. no.	26870	Allergy labelling	Milk
	Unit	5 kg	SL at Production	1.5 m
	Fat content per 100 g	4.0 g		

	Vanilla Quark 20 % FDM			
	Art. no.	26860	Allergy labelling	Milk
	Unit	5 kg	SL at Production	1.5 m
	Fat content per 100 g	4.1 g		

Autumnal vanilla quark delight

WITH PLUM AND ORANGE BLOSSOM COMPOTE

Ingredients:

- 250 g plums, pitted
- 25 g sugar
- 15 ml orange blossom water
- 1 kg **GASTRO frischli vanilla quark cream**
- 30 g pine nuts

Preparation:

1. Dice the plums, mix with sugar and orange blossom water, heat and simmer for 15 minutes. Then leave to cool.
2. Divide the **GASTRO frischli vanilla quark cream** into small bowls. Spread the compote over the quark cream.
3. Roast the pine nuts and sprinkle over the top.

Tip: Slivered almonds can be used instead of pine nuts.



Very Berry

YOGHURT WITH BLUEBERRY RASPBERRY COMPOTE & CINNAMON CASHEWS

Ingredients for 10 portions:

- 150 g raspberries
- 150 g blueberries
- 20 g raspberry syrup
- 8 g starch
- 15 g cashew kernels
- 1 pinch of cinnamon
- 1 kg **GASTRO frischli Fruit Yoghurt Blueberry 3.5 %**

Preparation:

1. Heat up raspberries and strawberries, stir starch into the raspberry syrup and add the mixture to the hot berries. Let the compote simmer briefly and leave to cool.
2. Chop the cashew kernels finely, roast them and sprinkle a pinch of cinnamon on top.
3. Pour **GASTRO frischli Fruit Yoghurt Blueberry 3.5 %** into dessert glasses.
4. Spread the compote on top and garnish with cinnamon cashews.



Hygienic, practical and efficient

Benefit from the tailored dispenser solution for our vast variety of products in 5 kg pails.

Gladly get in touch with our sales department.

DESSERTS & TOPPINGS

Tasty dessert moments for gourmets

Delicious desserts are the crowning glory of every menu. This is why we have developed a **multifaceted range of first-class dessert products**. The right dessert for every taste. Our desserts are the tempting treat to indulge your guests.

Your benefits:

- ✔ Great variety of high-quality dessert products
- ✔ Taste like homemade
- ✔ Ready-to-serve
- ✔ Some in practical 5 kg pails others in 1 kg packaging
- ✔ Simple and versatile to use
- ✔ Exclusively for expert chefs
- ✔ Mostly gelatine free (products containing gelatine are marked with a *)
- ✔ Our organic products are certified with the EU organic label and our milk alternatives are V-label certified



International desserts

Each of our **international desserts** is a tasty invitation to a culinary journey and can be used either as a **classic dessert** or as a **basis for individual creations**.

Let us discover international cuisines together: be it French delicacies or inspiring Italian recipe ideas – you decide where the journey will take us.

We always look out for new inspiring international desserts – do you have ideas? We welcome new suggestions to expand our assortment.



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



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

Tiramisu

Ingredients for 10 portions:

- 200 g ladyfingers
- 200 ml cold espresso
- 1 kg **frischli Tiramisucreme**
- 10 g cocoa powder

Preparation:

1. Place ladyfingers in a bowl and let them soak in espresso.
2. Layer **frischli Tiramisucreme** over the espresso-dipped ladyfingers and add a second layer lady fingers, espresso and tiramisu cream.
3. Dust with cocoa powder just before serving because it draws moisture when cold. Refrigerate the tiramisu and chill for least 6 hours.



*contains gelatine

Find more recipe ideas at www.frischli-foodservice.de/en

Smooth cream puddings

The perfect way to indulge your guests – with **creamy puddings!** Be it a classical highlight in the beloved **varieties chocolate, vanilla or caramel** or a premium variety – with an **extra chocolaty dark chocolate with 50 % cocoa content**. We have great moments of indulgence in store to meet every taste.



Chocolate Pudding		ambient
Art. no.	2660	Allergy labelling Milk
Unit	1 kg	SL at Production 6 m
Fat content per 100 g	6.2 g	



Vanilla Pudding		ambient
Art. no.	2661	Allergy labelling Milk
Unit	1 kg	SL at Production 6 m
Fat content per 100 g	6.1 g	



Chocolate Pudding ¹		ambient
Art. no.	2550	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	6.2 g	



Vanilla Pudding ¹		ambient
Art. no.	2551	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	6.1 g	



Dark Chocolate Pudding		ambient
Art. no.	2569	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	5.2 g	



Panna Cotta Pudding ¹		ambient
Art. no.	2556	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	6.1 g	



Caramel Pudding ¹		ambient
Art. no.	2553	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	6.0 g	



Semolina Pudding ¹		ambient
Art. no.	2552	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	6.0 g	

Milk puddings: three times the indulgence

For our **milk puddings**, we only use **low-fat milk** and add up to **6 % sugar per 100 g of product**. This makes our milk puddings perfectly **suitable for school or health care catering**.



Milk Pudding Chocolate ¹		ambient
Art. no.	2540	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	1.5 g	



Milk Pudding Vanilla ¹		ambient
Art. no.	2541	Allergy labelling Milk
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	1.5 g	



Milk Pudding Shortbread ¹		ambient
Art. no.	2542	Allergy labelling Milk, Gluten, Nuts
Unit	5 kg	SL at Production 6 m
Fat content per 100 g	1.5 g	

¹These puddings and many others are also available in cups!

Ask your field trade manager!



Naturally good

Our ready-to-serve and ambient storable **premium desserts** impress with **original taste** and carefully selected ingredients. We offer organic milk-based products as well as a vegan range based on oats – perfect for every lifestyle.

	Organic Milk Pudding Chocolate ambient		
	Art. no.	2535	Allergy labelling Milk
	Unit	5 kg	SL at Production 6 m
	Fat content per 100 g	1.7 g	



	Organic Milk Pudding Vanilla ambient		
	Art. no.	2536	Allergy labelling Milk
	Unit	5 kg	SL at Production 4.5 m
	Fat content per 100 g	1.4 g	



	Organic Milk Pudding Caramel ambient		
	Art. no.	2537	Allergy labelling Milk
	Unit	5 kg	SL at Production 4.5 m
	Fat content per 100 g	1.3 g	



	Organic Semolina Pudding ambient		
	Art. no.	2549	Allergy labelling Milk
	Unit	5 kg	SL at Production 6 m
	Fat content per 100 g	1.5 g	



	Organic Rice Pudding ambient		
	Art. no.	2501	Allergy labelling Milk
	Unit	5 kg	SL at Production 6 m
	Fat content per 100 g	1.3 g	



	Organic Oat Dessert Chocolate¹ ambient		
	Art. no.	7541	Allergy labelling Gluten
	Unit	3 kg	SL at Production 6 m
	Fat content per 100 ml	5.1 g	



	Oat Dessert Mango Passion Fruit ambient		
	Art. no.	7548	Allergy labelling Gluten
	Unit	5 kg	SL at Production 6 m
	Fat content per 100 g	3.4 g	



Not organic but just as **delicious and vegan**. In order to offer you the best taste and a yoghurt-like consistency, we have decided not to offer these desserts in organic quality.

Note: An organic certificate is only given to products whose individual ingredients are certified organic. This has limited us in product development, so we decided against it.

Dessert specialties for special moments of indulgence

Let us bring some variety into your menu plan: if you want to indulge your guests with new tasty impulses, our **dessert specialties** are the perfect choice for you! **Creamy, fruity or classic** – treat your guests to new and trendy highlights on your menu.

	Mandarin Mascarpone Crème ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2567</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>5.1 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2567	Allergy labelling	Milk	Unit	5 kg	SL at Production	6 m	Fat content per 100 g	5.1 g		
Art. no.	2567	Allergy labelling	Milk											
Unit	5 kg	SL at Production	6 m											
Fat content per 100 g	5.1 g													
	Cheesecake Dessert * ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2574</td> <td>Allergy labelling</td> <td>Milk, Egg</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>6.0 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2574	Allergy labelling	Milk, Egg	Unit	5 kg	SL at Production	6 m	Fat content per 100 g	6.0 g		
Art. no.	2574	Allergy labelling	Milk, Egg											
Unit	5 kg	SL at Production	6 m											
Fat content per 100 g	6.0 g													
	Rice Pudding ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2500</td> <td>Allergy labelling</td> <td>Milk</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>1.5 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2500	Allergy labelling	Milk	Unit	5 kg	SL at Production	6 m	Fat content per 100 g	1.5 g		
Art. no.	2500	Allergy labelling	Milk											
Unit	5 kg	SL at Production	6 m											
Fat content per 100 g	1.5 g													
	Stracciatella Creme ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2564</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td></td> <td></td> </tr> <tr> <td>Fat content per 100 g</td> <td>7.5 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2564	SL at Production	6 m	Unit	5 kg			Fat content per 100 g	7.5 g		
Art. no.	2564	SL at Production	6 m											
Unit	5 kg													
Fat content per 100 g	7.5 g													
	Semolina Porridge ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2530</td> <td>Allergy labelling</td> <td>Milk, Gluten</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>1.5 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2530	Allergy labelling	Milk, Gluten	Unit	5 kg	SL at Production	6 m	Fat content per 100 g	1.5 g		
Art. no.	2530	Allergy labelling	Milk, Gluten											
Unit	5 kg	SL at Production	6 m											
Fat content per 100 g	1.5 g													
	Semolina Porridge ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2664</td> <td>Allergy labelling</td> <td>Milk, Gluten</td> </tr> <tr> <td>Unit</td> <td>1 kg</td> <td>SL at Production</td> <td>6 m</td> </tr> <tr> <td>Fat content per 100 g</td> <td>1.5 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2664	Allergy labelling	Milk, Gluten	Unit	1 kg	SL at Production	6 m	Fat content per 100 g	1.5 g		
Art. no.	2664	Allergy labelling	Milk, Gluten											
Unit	1 kg	SL at Production	6 m											
Fat content per 100 g	1.5 g													
	Red Fruit Jelly ambient	<table border="0"> <tr> <td>Art. no.</td> <td>2650</td> <td>SL at Production</td> <td>5 m</td> </tr> <tr> <td>Unit</td> <td>5 kg</td> <td></td> <td></td> </tr> <tr> <td>Fat content per 100 g</td> <td>0.2 g</td> <td></td> <td></td> </tr> </table>	Art. no.	2650	SL at Production	5 m	Unit	5 kg			Fat content per 100 g	0.2 g		
Art. no.	2650	SL at Production	5 m											
Unit	5 kg													
Fat content per 100 g	0.2 g													

Vegan & Lactose free



*contains gelatine

Smooth cream meets fruit

For all those, who like fruity and creamy deliciousness: try our **tempting fruit desserts in the varieties strawberry and fruit of the forest** – this tasty combo will delight you, too.



Fruit Dessert Strawberry ¹		ambient	
Art. no.	2560	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	5.0 g		



Fruit Dessert Fruit of the Forest ¹		ambient	
Art. no.	2562	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	5.0 g		

Irresistibly refreshing...

... our refreshingly **creamy buttermilk dessert trio!** With **blueberry, mango and lime-lemon**, you can appeal to a broad range of consumers and offer moments of pleasure for every taste.



Lactose free

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



Lactose free

Buttermilk Dessert Mango ¹		ambient	
Art. no.	2630	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Lactose free

Buttermilk Dessert Lime-Lemon ¹		ambient	
Art. no.	2632	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



¹These varieties are also available in 85 g cups!



Sweet dessert sauces

Your guests deserve the best.

Top off desserts with **sweet creamy sauces**, which are the perfect fit for **all kinds of desserts, ice cream or fruit**. Served hot or cold – always a one-of-a-kind indulgence.



Chocolate Sauce ambient

Art. no.	1200	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	9.3 g		



Custard ambient

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



Bourbon Vanilla Sauce ambient

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



Vanilla Dessert Sauce ambient

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

Success to go

Trendy, practical & uncomplicated: desserts to go.

Invite your guests to delicious desserts on the go – while increasing your impulse purchase potential.

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



Apple Crumble Dream "London"

Ingredients for 10 portions:

- 250 g apples, cored and peeled
- 100 g wheat flour
- 70 g butter
- 60 g sugar
- 200 g **frischli Whipping Cream 32 %**
- 1 kg **frischli Bourbon Vanilla Sauce**
- 50 g marshmallow cream (e.g., Fluff)
- Cinnamon

Preparation:

1. Dice the apples and place them on a baking tray. Make a crumble from the flour, butter and sugar and spread it over the apples. Bake in the oven at 180 °C for 25 minutes.
2. Whip the **frischli Whipping Cream 32 %** until very stiff, then stir in the marshmallow cream and cinnamon.
3. Pour the **frischli Bourbon Vanilla Sauce** into small glasses.
4. Arrange the apple crumble on plates, pipe the cinnamon marshmallow cream with a piping bag onto the plate and serve the vanilla sauce alongside it.

*Simply
delicious!*



ICE CREAM & SOFT SERVE

Welcome to the ice age

We support ice cream parlor operators and chains, bakers and other food service customers with a practical ice cream concept in order to **make this product segment a success**, even with more or less gelateria know-how.

Because it doesn't matter whether it's in a cone to take away, or to enjoy on the spot: **ice cream is always a good choice!** Anyone who scores here with an appealing range and also has toppings and different sauces ready to serve can make the ice cream offer even more attractive and boost sales.

Benefit from our varied range of scoop ice cream, soft serve and frozen yoghurt.

Your benefits:

- ✔ 100 % sure to succeed
- ✔ Ready to use
- ✔ Consistent quality standard
- ✔ Handy resealable BiB packaging
- ✔ Reliable security of supply, as the raw materials are limited to a minimum
- ✔ Significant time and cost savings: no highly qualified expert staff required
- ✔ Additionally the use of our scoop ice cream bases allows energy cost-savings for water and electricity due to the elimination of pasteurization in the ice cream kitchen
- ✔ Gelatine free



Successful with soft serve and frozen yoghurt

Our bases are **quick and easy** to use for your own recipes and ice cream creations. Expand your assortment and inspire your customers with new dimensions of quality – **simply delicious, simply safe, simply ingenious!** Our vanilla and chocolate soft serve convince with a whole milk proportion of >70%. In addition, all varieties can also be pasteurised.

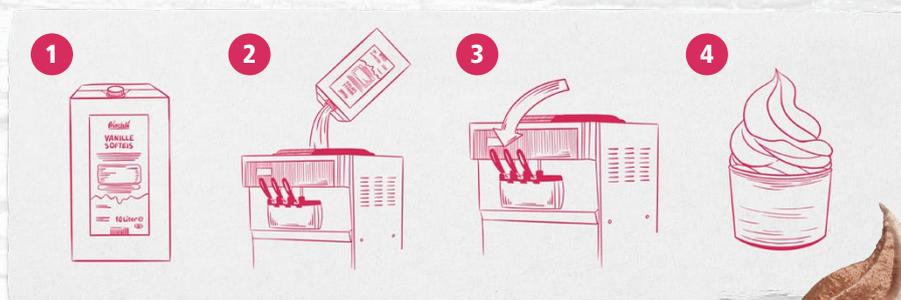


Vanilla Soft Serve		ambient	
Art. no.	25865	Allergy labelling	Milk
Unit	5 l	SL at	
Fat content per 100 ml	3.7 g	Production	6 m



Chocolate Soft Serve		ambient	
Art. no.	25866	Allergy labelling	Milk
Unit	5 l	SL at	
Fat content per 100 ml	4.4 g	Production	9 m

Quick and easy refreshment





The premium bases for ice cream and more

Carolina is the ideal support for your production of **premium ice cream** – perfectly balanced and ready to use! Our **liquid bases** can easily be used **for your individual creations** and are made to an original Italian recipe. The products consist of more than 70 % whole milk and thus offer **absolute enjoyment** in just a little time and with 100 % success.



Latte Naturale

ambient

Art. no.	45873	Allergy labelling	Milk
Unit	11 kg	SL at Production	6 m
Fat content per 100 ml	5.9 g		



Latte Cremosa

ambient

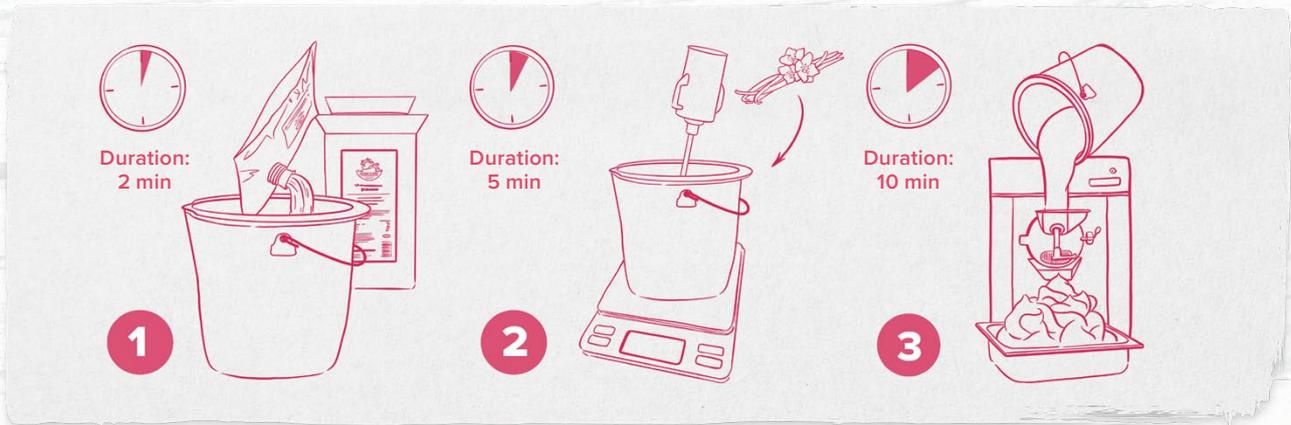
Art. no.	45875	Allergy labelling	Milk
Unit	11 kg	SL at Production	6 m
Fat content per 100 ml	5.8 g		



Carolina ice cream bases are also available with Dutch and French product declarations.

Please contact our sales team if you have any questions.

Preparation in 3 easy steps:



SUSTAINABILITY

For the sake of our environment

Sustainable actions at our production plants and along the entire supply chain are not only a part of our corporate strategy – **environmentally safe and a simultaneously economical milk production in our gathering areas is the basis of our company's existence.** We therefore support our milk producers in furthering their development of sustainability activities.

We also pay attention to continuity and sustainability in our human resources policy. We extend our employees' expertise by investing in training and further education.

A key global issue for the future, which we are addressing, is climate change. **Our aim is to avoid the use of fossil fuels wherever possible.** We mainly focus on energy efficiency, for which projects are being developed and implemented. One objective is, among others, to improve our carbon footprint.

In our daily activities, we focus on you and your requirements. Our core business is to supply you with safe and high-quality products that meet your needs. We look back on decades of experience and lasting partnerships with our customers. **Our aim is to further expand and strengthen these by developing innovations and continuously implementing improvements.**

Your benefits:

- ✓ Quality-controlled milk from own delivery
- ✓ Efficient energy management
- ✓ Permanent chemical und microbiological testing of raw materials and products
- ✓ IFS certified
- ✓ Organic certified
- ✓ Kosher & halal for selected product
- ✓ Use of high-quality cocoa certified by the Rainforest-Alliance in various products
- ✓ Regular sustainability reports
- ✓ V-label certified products with a low carbon footprint



frischli



YOUR PARTNER FOR CO-PACKING

Customized solutions

Do you have a unique product idea? We are happy to implement it! **frischli markets food and dairy products** for channels which include retail, foodservice and industrial production worldwide.

Our comprehensive experience and expertise **makes us the perfect partner to implement formulas tailored to customers' needs** – and we are equipped to develop new recipes together.

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

Our customers include both national and international brands as well as private label manufacturers, who above all **value the partnership we offer** – in addition to our highest product quality.

Benefit from our expertise and get in touch with our sales team: foodservice-eu@frischli.de

Your benefits:

- ✓ Over 100 years of experience
- ✓ Highest product safety standards
- ✓ Development of new products in collaboration with our customers
- ✓ Cost-efficient production facilities and innovative technology



ORGANIC RANGE

Fully organic – our quality products

Right from the start, we attach great importance to analysing the needs of our customers and offering solutions. Our portfolio thus includes **outstanding organic quality products**, which suit every lifestyle. Milk with various fat contents, whipping or cooking cream for a wide variety of recipes or desserts to offer your guests a well-rounded finish with any menu – **our organic range creates pure delight!**

Your benefits:

- ✓ Produced with raw milk from German quality farms
- ✓ Officially certified with EU organic quality signet
- ✓ Suitable for a vegetarian diet
- ✓ Gelatine free



DE-ÖKO-001
DE-ÖKO-003
DE-ÖKO-005

Label refer to all organic products listed on this page.



Organic Semi-Skimmed Milk 1.5 % ambient

Art. no.	7002	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	1.5 g		



Organic Whole Milk 3.8 % ambient

Art. no.	7000	Allergy labelling	Milk
Unit	1 l	SL at Production	3.5 m
Fat content per 100 ml	3.8 g		



Organic Semi-Skimmed Milk 1.5 % ambient

Art. no.	41390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Organic Whole Milk 3.8 % ambient

Art. no.	45390	Allergy labelling	Milk
Unit	10 l	SL at Production	6 m
Fat content per 100 ml	3.8 g		



Organic Chef's Cream 15 % ambient

Art. no.	7035	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	15 g		



Organic Whipping Cream 30 % ambient

Art. no.	7020	Allergy labelling	Milk
Unit	1 kg	SL at Production	4.5 m
Fat content per 100 g	30 g		



Organic Milk Pudding Chocolate ambient

Art. no.	2535	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.7 g		



Organic Milk Pudding Vanilla ambient

Art. no.	2536	Allergy labelling	Milk
Unit	5 kg	SL at Production	4.5 m
Fat content per 100 g	1.4 g		



Organic Milk Pudding Caramel ambient

Art. no.	2537	Allergy labelling	Milk
Unit	5 kg	SL at Production	4.5 m
Fat content per 100 g	1.3 g		



Organic Semolina Pudding ambient

Art. no.	2549	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Organic Rice Pudding ambient

Art. no.	2501	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.3 g		

PLANT-BASED RANGE

100 % plant-based – 100 % indulgence

Naturally, we keep ourselves busy with your health, i.e. the health of your guests. This is why the subject of **lactose intolerance is of great importance to us**. We hold ourselves accountable to offer customers alternatives and therefore we have decided to **expand our range to include plant-based products**. While doing so, we focus particularly on quality and uncompromising taste, both of which are greatly important to us.

Your benefits:

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



OAT

**The healthy grain
for every taste**





Organic Oat Drink ambient

Art. no.	7510	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	1.5 g		



Organic Oat Barista ambient

Art. no.	7501	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	2.1 g		



Organic Oat Creme Cuisine ambient

Art. no.	7530	Allergy labelling	Gluten
Unit	1 l	SL at Production	12 m
Fat content per 100 ml	13 g		



Oat Nature ambient

Art. no.	7540	Allergy labelling	Gluten
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	4.2 g		



Organic Oat Dessert Chocolate ambient

Art. no.	7541	Allergy labelling	Gluten
Unit	3 kg	SL at Production	6 m
Fat content per 100 ml	5.1 g		



Oat Dessert Mango Passionfruit ambient

Art. no.	7548	Allergy labelling	Gluten
Unit	5 kg	SL at Production	6 m
Fat content per 100 ml	3.4 g		



Organic Oat Dessert Chocolate ambient

Art. no.	7580	Allergy labelling	Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 ml	5.1 g		



Also available in our range:

Red fruit jelly – V-label certified and tastes just as good as our oat-based products!



LACTOSE FREE RANGE

Uncompromising indulgence

Products like drinking milk and buttermilk are hard to digest for people with lactose intolerance. The reason for this is the lack of the lactase enzyme in their body. This enzyme usually breaks down the lactose into easily digestible sugars glucose and galactose. In people with lactose intolerance, this process does not take place or – depending on the extent of the enzyme deficiency – only partially. The lactose thus enters the large intestine undigested and causes problems.

Already in the manufacturing process, **we add lactase to our lactose-free varieties**, which are based on cow's milk. The process of breaking down that usually takes place in the body is already finished beforehand. **Therefore, you can indulge all of your guests with our lactose-free products without causing them any health problems. Naturally, we focus on quality and taste in this range, too.**

Your benefits:

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





Semi-Skimmed Milk 1.5 %² ambient

Art. no.	1118	Allergy labelling	Milk
Unit	1 l	SL at Production	6 m
Fat content per 100 ml	1.5 g		



Buttermilk Dessert Blueberry³ ambient

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



Buttermilk Dessert Mango³ ambient

Art. no.	2630	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Lime-Lemon³ ambient

Art. no.	2632	Allergy labelling	Milk
Unit	5 kg	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Mango³ ambient

Art. no.	2840	Allergy labelling	Milk
Unit	85 g	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Buttermilk Dessert Lime-Lemon³ ambient

Art. no.	2841	Allergy labelling	Milk
Unit	85 g	SL at Production	2.5 m
Fat content per 100 g	3.4 g		



Farm Dessert Buttermilk²

Art. no.	26299	Allergy labelling	Milk
Unit	125 g	SL at Production	18 d
Fat content per 100 g	5.0 g		



Mixed tray, available flavours:
Strawberry Vanilla, Apricot Mango Vanilla,
Raspberry Vanilla, Pear Vanilla

²Lactose content < 0,01 g/100 g
³Lactose content < 0,1 g/100 g

SUGAR-REDUCED DESSERTS

For especially discerning target groups

frischli was one of the first to respond to contemporary market demand and has adapted their tasty dessert innovations to tend to age-appropriate needs. **Top conditions for a child-oriented diet. Perfectly suitable for catering in hospitals and nursing facilities, too.**

Your benefits:

- ✓ With little fat in the milk portion
- ✓ With a maximum of 6 % added sugar
- ✓ Suitable for a vegetarian diet
- ✓ Wide range of high quality desserts
- ✓ Taste like homemade
- ✓ Ready-to-serve
- ✓ Gelatine free
- ✓ Organic products officially certified with EU organic quality signet



**Also try our desserts in a cup
with little sugar!**

Ask your field trade manager!

Also available:
Buttermilk
dessert Mango



Milk Pudding Shortbread		ambient	
Art. no.	2542	Allergy labelling	Milk, Gluten, Nuts
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Milk Pudding Chocolate		ambient	
Art. no.	2540	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Milk Pudding Vanilla		ambient	
Art. no.	2541	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Rice Pudding		ambient	
Art. no.	2500	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Semolina Porridge		ambient	
Art. no.	2530	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Red Fruit Jelly		ambient	
Art. no.	2650	Allergy labelling	
Unit	5 kg	SL at Production	5 m
Fat content per 100 g	0.2 g		




Organic Milk Pudding Chocolate		ambient	
Art. no.	2535	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.7 g		




Organic Milk Pudding Vanilla		ambient	
Art. no.	2536	Allergy labelling	Milk
Unit	5 kg	SL at Production	4.5 m
Fat content per 100 g	1.4 g		




Organic Milk Pudding Caramel		ambient	
Art. no.	2537	Allergy labelling	Milk
Unit	5 kg	SL at Production	4.5 m
Fat content per 100 g	1.3 g		




Organic Semolina Pudding		ambient	
Art. no.	2549	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.5 g		



Organic Rice Pudding		ambient	
Art. no.	2501	Allergy labelling	Milk
Unit	5 kg	SL at Production	6 m
Fat content per 100 g	1.3 g		



CUP-SIZED PORTIONS

Pure, fruity or classics – simply tasty

There is indulgence in a cup – in each product from our extensive range of single serve desserts: for every taste and every requirement, whether for company or school catering, in the foodservice, hotel or health and care industry. 20 cups of pure delight in every tray.

Simply practical, hygienic and tasty!

Your benefits:

- ✓ Large selection: a broad portfolio covering natural and fruity flavours, dairy desserts or jellies as well as plant-based alternatives
- ✓ Quick desserts
- ✓ Perfect for tray systems
- ✓ Various portion sizes and fat content levels
- ✓ No sweeteners or gelatine
- ✓ Plant-based products in outstanding organic quality & V-label certified




Skimmed Milk Yoghurt 0.1 %			
Art. no.	27031	Allergy labelling	Milk
Unit	150 g	SL at Production	1 m
Fat content per 100 g	0.1 g		




Yoghurt 3.5 %			
Art. no.	27331	Allergy labelling	Milk
Unit	150 g	SL at Production	1 m
Fat content per 100 g	3.5 g		





Jovel Yoghurt Dessert <0.1 %		ambient	
Art. no.	24019	Allergy labelling	Milk
Unit	100 g	SL at Production	6 m
Fat content per 100 g	<0.1 g		

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



Jovel Yoghurt Dessert <0.1 %		ambient	
Art. no.	24029	Allergy labelling	Milk
Unit	125 g	SL at Production	6 m
Fat content per 100 g	<0.1 g		

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



Jovel Yoghurt Dessert 3.5 %		ambient	
Art. no.	24069	Allergy labelling	Milk
Unit	100 g	SL at Production	6 m
Fat content per 100 g	3.5 g		

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



Jovel Yoghurt Dessert 3.5 %		ambient	
Art. no.	24079	Allergy labelling	Milk
Unit	125 g	SL at Production	6 m
Fat content per 100 g	3.5 g		

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



Yoghurt with Fruit sugar-reduced 3.3 %			
Art. no.	28419	Allergy labelling	Milk
Unit	125 g	SL at Production	36 d
Fat content per 100 g	3.3 g		

Mixed tray, available flavours:
Strawberry, Forest Fruit, Sour Cherry, Peach Passion Fruit




Cream Cups 6.1 %			
Art. no.	28519	Allergy labelling	Milk
Unit	125 g	SL at Production	73 d
Fat content per 100 g	6.1 g		

Mixed tray, available flavours:
Strawberry Vanilla, Cherry, Apricot Mango



Farm Yoghurt 3.5 %			
Art. no.	28929	Allergy labelling	Milk
Unit	125 g	SL at Production	17 d
Fat content per 100 g	3.5 g		

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



Lactose free



Yoghurt Creation 3.5 %			
Art. no.	28909	Allergy labelling	Milk
Unit	100 g	SL at Production	35 d
Fat content per 100 g	3.5 g		

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




Farm Dessert Buttermilk			
Art. no.	26299	Allergy labelling	Milk
Unit	125 g	SL at Production	35 d
Fat content per 100 g	5.0 g		

Mixed tray, available flavours:
Strawberry Vanilla, Apricot Mango Vanilla, Pear Vanilla & Raspberry Vanilla



Lactose free

	Buttermilk Dessert Mango	ambient
Art. no.	2840	Allergy labelling
Unit	85 g	Milk
Fat content per 100 g	3.4 g	SL at Production
		2.5 m

Lactose free

	Buttermilk Dessert Lime-Lemon	ambient
Art. no.	2841	Allergy labelling
Unit	85 g	Milk
Fat content per 100 g	3.4 g	SL at Production
		2.5 m

	Fruit Dessert Strawberry	ambient
Art. no.	2820	Allergy labelling
Unit	85 g	Milk
Fat content per 100 g	5.0 g	SL at Production
		6 m

	Fruit Dessert Fruit of the Forest	ambient
Art. no.	2821	Allergy labelling
Unit	85 g	Milk
Fat content per 100 g	5.0 g	SL at Production
		6 m

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

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

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

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

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

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



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



Milk Pudding Chocolate ambient

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



Milk Pudding Vanilla ambient

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



Milk Pudding Shortbread ambient

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



Organic Oat Dessert Chocolate ambient

Art. no.	7580	Allergy labelling	Gluten
Unit	85 g	SL at Production	6 m
Fat content per 100 g	5.1 g		




Jelly Type Red Fruit with Cream

Art. no.	23050	Allergy labelling	Milk
Unit	125 g	SL at Production	26 d
Fat content per 100 g	1.0 g		




Jelly raspberry and woodruff flavour

Art. no.	23049	SL at Production	3 m
Unit	125 g		
Fat content per 100 g	0 g		




Mousse au Chocolat

Art. no.	28500	Allergy labelling	Milk
Unit	75 g	SL at Production	27 d
Fat content per 100 g	6.5 g		




Mousse Type Lemon

Art. no.	28501	Allergy labelling	Milk
Unit	75 g	SL at Production	27 d
Fat content per 100 g	5.0 g		




Duo Swirl Chocolate Vanilla

Art. no.	28510	Allergy labelling	Milk
Unit	100 g	SL at Production	31 d
Fat content per 100 g	3.3 g		



Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Milk & Alternatives							
Whole Milk	3405	3.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 m
 Whole Milk	25510	3.5 g	10 × 1 l	600	milk	DE GB NL	21 d
Semi-Skimmed Milk	3406	1.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 m
 Semi-Skimmed Milk	21510	1.5 g	10 × 1 l	600	milk	DE GB NL	21 d
Semi-Skimmed Milk ¹	1118	1.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES SE DK PL	6 m
Skimmed Milk	3407	0.1 g	12 × 1 l	720	milk	DE GB FR NL IT ES PT SI GR MK AE SE DK	12 m
Organic Whole Milk	7000	3.8 g	12 × 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Organic Semi-Skimmed Milk	7002	1.5 g	12 × 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Ramli Whole Milk	3805	3.5 g	12 × 1 l	780	milk	?	12 m
Ramli Semi-skimmed Milk	3806	1.5 g	12 × 1 l	780	milk	?	12 m
Ramli Skimmed Milk	3807	0.1 g	12 × 1 l	780	milk	?	12 m
Whole Milk	1270	3.5 g	5 l BiB	108	milk	DE GB FR GR IT PT SLO ES	6 m
Semi-Skimmed Milk	1271	1.5 g	5 l BiB	108	milk	DE GB FR GR IT PT SLO ES	6 m
 Whole Milk	25170	3.5 g	10 l BiB	96	milk	DE GB NL FR	28 d
 Semi-Skimmed Milk	21170	1.5 g	10 l BiB	96	milk	DE GB NL FR	28 d
Organic Whole Milk	45390	3.8 g	10 l BiB	96	milk	DE GB FR NL DK PL	6 m
Organic Semi-Skimmed Milk	41390	1.5 g	10 l BiB	96	milk	DE GB FR NL DK PL	6 m
Buttermilk Product	1470	0.5 g	12 × 1 l	864	milk	DE GB NL SE DK PL	3.5 m
 Buttermilk	23510	0.5 g	10 × 1 l	600	milk	DE GB NL	25 d
 Buttermilk	21100	0.5 g	10 kg	52	milk	DE	1 m
Organic Oat Drink	7510	1.5 g	12 × 1 l	864	gluten	DE GB FR NL SE DK	12 m
Chocolate Drink	1121	0.2 g	12 × 0.5 l	1440	milk	DE GB DK	5 m
Coffee Refinement							
Coffeemilk	1130	7.5 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT	6 m
Coffeemilk	1131	4.0 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT CZ SK	6 m
Coffeemilk	1140	4.0 g	240 × 15 ml	26880	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Coffeemilk	1141	4.0 g	240 × 10 ml	34560	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Cappuccinomilk	1163	2.6 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT GR AE	6 m
Evaporated Milk	1189	7.5 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT CZ SK	6 m
Evaporated Milk	1190	4.0 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT	6 m
Evaporated Milk	1138	7.5 g	240 × 7.5 g	38400	milk	DE GB FR NL IT ES PT DK SE	6 m
Evaporated Milk	1139	4.0 g	240 × 7.5 g	38400	milk	DE GB FR NL IT ES PT DK SE	6 m
Coffee Cream	1164	10 g	12 × 1 l	864	milk	DE GB FR NL IT ES PT DK CZ SK	6 m
Coffee Cream	1142	10 g	240 × 15 g	26880	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Coffee Cream	1143	10 g	240 × 10 g	46080	milk	DE GB FR NL IT ES PT DK SE	4.5 m
Coffee Cream	1144	10 g	240 × 7.5 g	46080	milk	DE GB FR NL IT ES PT DK CZ SK HU GR	4.5 m
Coffee Cream	1176	10 g	10 × 10 g	3000	milk	DE GB FR NL IT CZ SK BE BIH RO GR MK ES	4.5 m

¹ Lactose content < 0,01 g/100 g

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Cream & Alternatives							
 Whipping Cream	23105	33 g	10 × 1 kg	600	milk	DE	1 m
Whipping Cream	11150	30 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT CZ SK HU DK	3.5 m
Whipping Cream	11460	32 g	10 × 1 kg	600	milk	DE GB FR NL IT ES SI HU AE	3.5 m
Whipping Cream	1239	35.01 g	12 × 1 kg	864	milk	DE GB FR NL IT ES CZ SK DK HU GR	6 m
Ramli Whipping Cream	5200	30 g	12 × 1 kg	864	milk	?	3.5 m
Organic Whipping Cream	7020	30 g	12 × 1 kg	864	milk	DE GB FR NL SE DK PL	4.5 m
 Whipping Cream	23300	33 g	5 kg	120	milk	DE GB FR	24 d
 Whipping Cream	22500	30 g	5 kg	120	milk	DE GB FR	24 d
Whipping Cream	1260	30 g	5 kg BiB	108	milk	DE GB IT ES CZ SE SK DK PL	4 m
 Whipping Cream	24880	33 g	5 kg BiB	140	milk	DE	28 d
Whipping Cream	23200	30 g	10 kg BiB	96	milk	FR	4 m
Whipping Cream	23211	30 g	10 kg BiB	96	milk	FR	4 m
Whipping Cream	23205	35 g	10 kg BiB	96	milk	FR	4 m
Chef's Cream	11188	20 g	12 × 1 kg	864	milk	DE GB FR NL ES DK CZ SK HU GR PL	6 m
Chef's Cream	11172	15 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT SE DK HU	6 m
Chef's Cream	11474	10 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT CZ SK SI	6 m
Chef's Cream	11182	18 g	12 × 1 kg	864	milk	FR GB	6 m
Organic Oat Creme Cuisine	7530	13 g	12 × 1 kg	864	gluten	DE GB FR NL SE DK	12 m
Organic Chef's Cream	7035	15 g	12 × 1 kg	864	milk	DE GB FR NL SE DK PL	6 m
Crème Double Cream	1186	45 g	12 × 1 kg	864	milk	DE GB FR NL IT ES CZ HU	6 m
Solid Chef's Cream	1173	20 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT	6 m
 Crème Fraîche	22052	30 g	5 kg	120	milk	FR	1 m
 Crème Fraîche	22362	15 g	5 kg	120	milk	FR	1 m
 Crème Fraîche	22613	38 g	6 × 1 kg	540	milk	DE NL	1 m
 Crème Fraîche	22650	38 g	5 kg	120	milk	DE	1.5 m
 Crème Fraîche	22001	30 g	5 kg	120	milk	DE	1 m
 Sour Cream	21001	24 g	5 kg	120	milk	DE	1 m
 Sour Cream	20101	10 g	5 kg	120	milk	DE	1 m
Sour Cream	11277	24 g	12 × 1 kg	864	milk	DE GB FR NL IT ES DK CZ PT SE TW	6 m
Sour Cream	1182	24 g	12 × 1 kg	864	milk	DE GB NL IT SE DK PL CZ HU	6 m
Sour Cream	11181	10 g	12 × 1 kg	864	milk	DE GB FR NL IT ES PT	6 m
Savoury Sauces							
Sauce Hollandaise Classic	1204	25 g	12 × 1 l	864	milk, egg	DE GB FR NL IT ES CZ SK HU	6 m
Gratin Sauce	1203	16 g	6 × 1 l	864	milk, celery	DE GB FR NL IT ES CZ SK HU	6 m
Sauce Hollandaise Cullus	1209	49 g	12 × 1 l	864	milk, egg	DE GB FR NL IT ES CZ SK HU	6 m

	Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Natural Yoghurts & Quark								
	Yoghurt	24200	3.5 g	5 kg	120	milk	DE	1 m
	Yoghurt	24000	3.5 g	10 kg	52	milk	DE	1 m
	Low-fat Yoghurt	23100	1.5 g	5 kg	120	milk	DE	1 m
	Skimmed-Milk Yoghurt	21200	0.1 g	5 kg	120	milk	DE	35 d
	Yoghurt	24200	3.5 g	5 kg	120	milk	DE	35 d
	Kitchen Yoghurt	1184	3.5 g	12 x 1 l	864	milk	DE GB FR NL IT DK CZ HU TW SK UA	8 m
	Natural Yoghurt Turkish style	25000	3.5 g	10 kg	52	milk	DE TR SE EN	35 d
	Natural Yoghurt Turkish style	26000	10 g	10 kg	52	milk	DE TR SE EN	35 d
	Fromage Blanc Nature	23852	3.1 g	5 kg	120	milk	FR	1 m
	Oat Nature	7540	4.2 g	5 kg	96	gluten	DE	6 m
	Low-fat Quark	26150	0.1 g	5 kg	100	milk	DE NL	1 m
	Low-fat Quark	26110	0.1 g	10 kg	52	milk	DE NL	1 m
	Creamy Quark with Yoghurt	26510	0.1 g	10 kg	52	milk	DE NL	1 m
	Regular Quark	26650	10g (40% FDM)	5 kg	100	milk	DE NL	1 m
	Quark with Herbs	26660	9.4g (40% FDM)	5 kg	100	milk	DE NL	1 m
Fruit Yoghurts & Quark								
	Creation Strawberry	28112	1.5 g	5 kg	120	milk	DE	1 m
	Creation Strawberry	27512	3.5 g	5 kg	120	milk	DE	1 m
	Creation Peach Passion Fruit	28122	1.5 g	5 kg	120	milk	DE	1 m
	Creation Peach Passion Fruit	27522	3.5 g	5 kg	120	milk	DE	1 m
	Creation Cherry	28142	1.5 g	5 kg	120	milk	DE	1 m
	Creation Cherry	27542	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Yoghurt Blueberry	27531	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Yoghurt Strawberry	27511	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Yoghurt Peach Passion Fruit	27521	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Yoghurt Apple Pomegranate	27571	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Yoghurt Banana	27551	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Yoghurt Mango	27581	3.5 g	5 kg	120	milk	DE	1 m
	Fruit Quark Strawberry	26810	3.8g (20% FDM)	5 kg	100	milk	DE NL	1.5 m
	Fruit Quark Blueberry	26830	3.9g (20% FDM)	5 kg	100	milk	DE NL	1.5 m
	Fruit Quark Pear	26870	4.0g (20% FDM)	5 kg	100	milk	DE NL	1.5 m
	Vanilla Quark	26860	4.1g (20% FDM)	5 kg	100	milk	DE NL	1.5 m
Dessert Range & Toppings								
	Panna Cotta	2670	17 g	6 x 1 kg	864	milk	DE GB FR NL IT ES PT CZ SK	6 m
	Tiramisucreme	1162	21 g	6 x 1 kg	864	milk	DE GB FR NL ES DK CZ SK HU	6 m
	Chocolate Pudding	2660	6.2 g	1 l	96	milk	DE GB FR NL IT ES CZ SK HU DK	6 m
	Vanilla Pudding	2661	6.1 g	1 l	96	milk	DE GB FR NL IT ES CZ SK HU DK	6 m
	Chocolate Pudding	2550	6.2 g	5 kg	96	milk	DE	6 m
	Vanilla Pudding	2551	6.1 g	5 kg	96	milk	DE	6 m
	Dark Chocolate Pudding	2569	5.2 g	5 kg	96	milk	DE	6 m
	Caramel Pudding	2553	6.0 g	5 kg	96	milk	DE	6 m
	Semolina Pudding	2552	6.0 g	5 kg	96	milk	DE	6 m
	Panna Cotta Pudding	2556	6.1 g	5 kg	96	milk	DE	6 m

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Milk Pudding Chocolate	2540	1.5 g	5 kg	96	milk	DE	6 m
Milk Pudding Vanilla	2541	1.5 g	5 kg	96	milk	DE	6 m
Milk Pudding Shortbread	2542	1.5 g	5 kg	96	milk, gluten, nuts	DE	6 m
Organic Milk Pudding Chocolate	2535	1.7 g	5 kg	96	milk	DE	6 m
Organic Milk Pudding Vanilla	2536	1.4 g	5 kg	96	milk	DE	4.5 m
Organic Milk Pudding Caramel	2537	1.3 g	5 kg	96	milk	DE	4.5 m
Organic Rice Pudding	2501	1.3 g	5 kg	96	milk	DE	6 m
Organic Semolina Pudding	2549	1.5 g	5 kg	96	milk	DE	6 m
Organic Oat Dessert Chocolate	7541	5.1 g	3 kg	144	gluten	DE	6 m
Oat Dessert Mango Passion Fruit	7548	3,4 g	5 kg	96	gluten	DE	6 m
Mandarin Mascarpone Crème	2567	5.1 g	5 kg	96	milk	DE	6 m
Cheesecake Dessert	2574	6.0 g	5 kg	96	milk, egg	DE	6 m
Rice Pudding	2500	1.5 g	5 kg	96	milk	DE	6 m
Stracciatella Creme	2564	7.5 g	5 kg	96	milk	DE	6 m
Semolina Porridge	2530	1.5 g	5 kg	96	milk, gluten	DE	6 m
Red Fruit Jelly	2650	0.2 g	5 kg	96	-	DE	5 m
Fruit Dessert Strawberry	2560	5.0 g	5 kg	96	milk	DE	6 m
Fruit Dessert Fruit of the Forest	2562	5.0 g	5 kg	96	milk	DE	6 m
Buttermilk Dessert Blueberry ¹	2633	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Mango ¹	2630	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2632	3.4 g	5 kg	96	milk	DE	2.5 m
Chocolate Sauce	1200	9.3 g	6 × 1 l	864	milk	DE GB FR NL IT ES CZ SK HU DK	6 m
Custard	1202	9.6 g	12 × 1 l	864	milk	DE GB NL IT ES PL CZ SK HU	6 m
Bourbon Vanilla Sauce	1208	11 g	6 × 1 l	864	milk	DE GB FR NL IT ES CZ SK HU	6 m
Vanilla Dessert Sauce	1249	6.0 g	5 l	96	milk	DE	6 m

Ice Cream & Soft Serve

Vanilla Soft Serve	25865	3.7 g	5 l BiB	140	milk	DE GB	6 m
Chocolate Soft Serve	25866	4.4 g	5 l BiB	140	milk	DE GB	9 m
Carolina Premium Ice Cream Base Latte Naturale*	45873	5.9 g	10 l BiB	96	milk	DE GB	6 m
Carolina Premium Ice Cream Base Latte Cremosa*	45875	5.8 g	10 l BiB	96	milk	DE GB	6 m

¹ Lactose content < 0,01 g/100 g

*Carolina ice cream bases are also available with Dutch and French product declarations. Please contact our sales team if you have any questions.

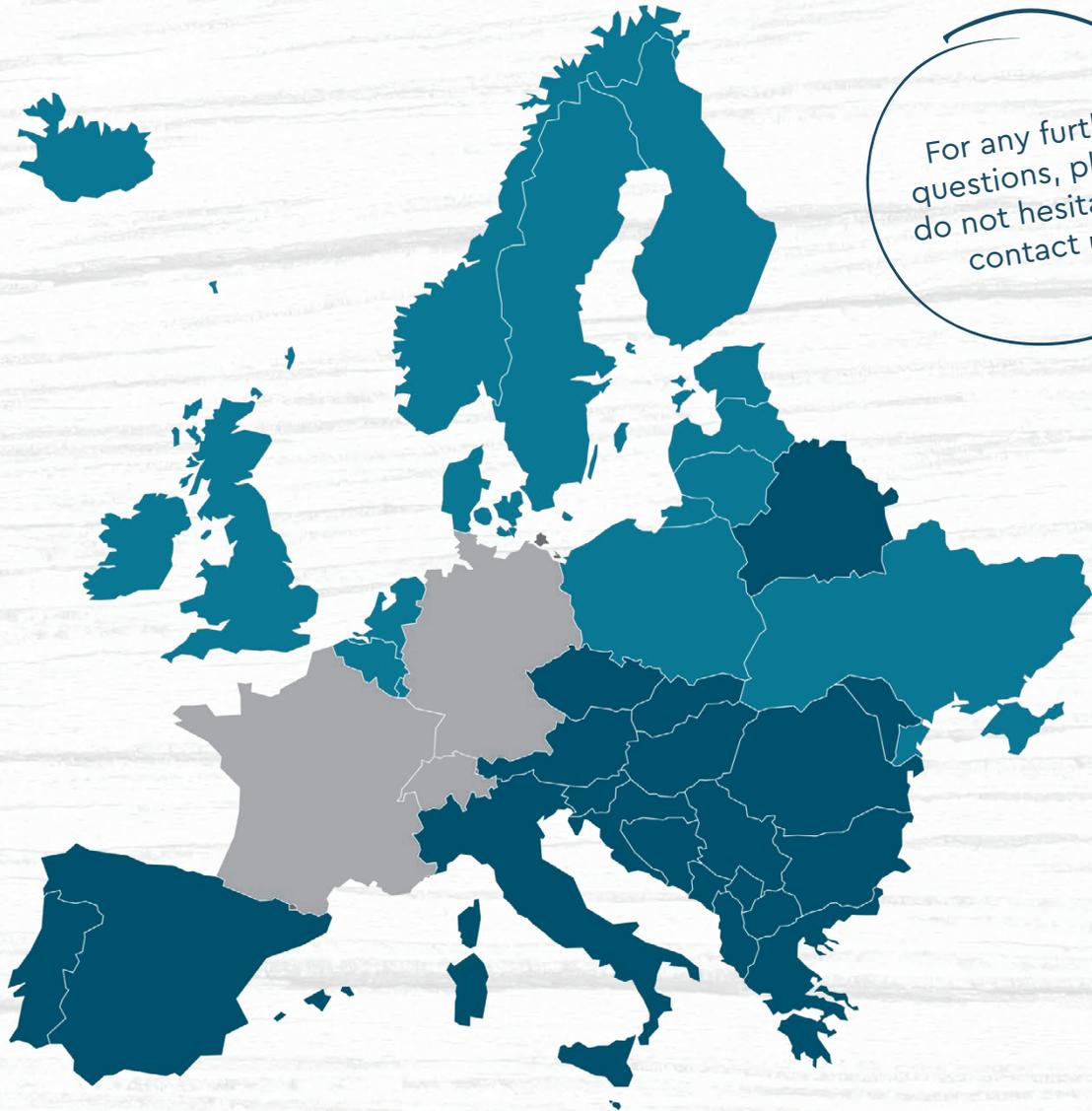
Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Organic Range							
Organic Semi-Skimmed Milk	7002	1.5 g	12 × 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Organic Whole Milk	7000	3.8 g	12 × 1 l	780	milk	DE GB FR NL SE DK PL	3.5 m
Organic Semi-Skimmed Milk	41390	1.5 g	10 l BiB	96	milk	DE GB FR NL DK PL	6 m
Organic Whole Milk	45390	3.8 g	10 l BiB	96	milk	DE GB FR NL DK PL	6 m
Organic Chef's Cream	7035	15 g	12 × 1 kg	864	milk	DE GB FR NL SE DK PL	6 m
Organic Whipping Cream	7020	30 g	12 × 1 kg	864	milk	DE GB FR NL SE DK PL	4.5 m
Organic Milk Pudding Chocolate	2535	1.7 g	5 kg	96	milk	DE	6 m
Organic Milk Pudding Vanilla	2536	1.4 g	5 kg	96	milk	DE	4.5 m
Organic Milk Pudding Caramel	2537	1.3 g	5 kg	96	milk	DE	4.5 m
Organic Rice Pudding	2501	1.3 g	5 kg	96	milk	DE	6 m
Organic Semolina Pudding	2549	1.5 g	5 kg	96	milk	DE	6 m
Plant Based Range							
Organic Oat Drink	7510	1.5 g	12 × 1 l	864	gluten	DE GB FR NL SE DK	12 m
Organic Oat Creme Cuisine	7530	13 g	12 × 1 l	864	gluten	DE GB FR NL SE DK	12 m
Oat Nature	7540	4,2 g	5 kg	96	gluten	DE	6 m
Organic Oat Barista	7501	2,1 g	1 l	96	gluten	DE GB FR NL SE DK	12 m
Organic Oat Dessert Chocolate	7541	5.1 g	3 kg	144	gluten	DE	6 m
Organic Oat Dessert Chocolate	7580	5.1 g	20 × 85 g	4000	gluten	DE GB	6 m
Oat Dessert Mango Passion Fruit	7548	3,4 g	5 kg	96	gluten	DE	6 m
Lactose Free Range							
Semi-Skimmed Milk ²	1118	1.5 g	12 × 1 l	720	milk	DE GB FR NL IT ES SE DK PL	6 m
Buttermilk Dessert Blueberry ¹	2633	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Mango ¹	2630	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2632	3.4 g	5 kg	96	milk	DE	2.5 m
Buttermilk Dessert Mango ¹	2840	3.4 g	20 × 85 g	4000	milk	DE GB	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2841	3.4 g	20 × 85 g	4000	milk	DE GB	2.5 m
Farm Dessert Buttermilk ²	26299	5.0 g	20 × 125 g	3200	milk	DE	28 d
Sugar-Reduced Desserts							
Milk Pudding Shortbread	2542	1.5 g	5 kg	96	milk, gluten, nuts	DE	6 m
Milk Pudding Chocolate	2540	1.5 g	5 kg	96	milk	DE	6 m
Milk Pudding Vanilla	2541	1.5 g	5 kg	96	milk	DE	6 m
Rice Pudding	2500	1.5 g	5 kg	96	milk	DE	6 m
Semolina Porridge	2530	1.5 g	5 kg	96	milk, gluten	DE	6 m
Red Fruit Jelly	2650	0.2 g	5 kg	96	-	DE	5 m
Organic Milk Pudding Chocolate	2535	1.7 g	5 kg	96	milk	DE	6 m
Organic Milk Pudding Vanilla	2536	1.4 g	5 kg	96	milk	DE	4.5 m
Organic Rice Pudding	2501	1.3 g	5 kg	96	milk	DE	6 m
Organic Semolina Pudding	2549	1.5 g	5 kg	96	milk	DE	6 m



¹ Lactose content < 0,1 g / 100 g

² Lactose content < 0,01 g / 100 g

Product name	Art-No.	Fat content per 100 g / ml	Sales Unit	Units per pallet	Allergens	Languages	Shelf-life at production
Cup-Sized Portions							
 Skimmed Milk Yoghurt	27030	0.1 g	20 × 150 g	3200	milk	DE	35 d
 Yoghurt	27330	3.5 g	20 × 150 g	3200	milk	DE	35 d
Jovel Yoghurt Dessert	24019	<0.1 g	20 × 100 g	4000	milk	DE GB	6 m
Jovel Yoghurt Dessert	24029	<0.1 g	20 × 125 g	3200	milk	DE GB	6 m
Jovel Yoghurt Dessert	24069	3.5 g	20 × 100 g	4000	milk	DE GB	6 m
Jovel Yoghurt Dessert	24079	3.5 g	20 × 125 g	3200	milk	DE GB	6 m
 Yoghurt with Fruit sugar-reduced	28419	3.3 g	20 × 125 g	3840	milk	DE	36 d
Cream Cups	28519	6.1 g	20 × 125 g	3840	milk	DE	73 d
 Farm Yoghurt	28929	3.5 g	20 × 125 g	3200	milk	DE	35 d
 Yoghurt Creation	28909	3.5 g	20 × 100 g	4000	milk	DE	35 d
 Farm Dessert Buttermilk ²	86299	5.0 g	20 × 125 g	3200	milk	DE	35 d
Buttermilk Dessert Mango ¹	2840	3.4 g	20 × 85 g	4000	milk	DE GB	2.5 m
Buttermilk Dessert Lime-Lemon ¹	2841	3.4 g	20 × 85 g	4000	milk	DE GB	2.5 m
Fruit Dessert Strawberry	2820	5.0 g	20 × 85 g	4000	milk	DE GB	6 m
Fruit Dessert Fruit of the Forest	2821	5.0 g	20 × 85 g	4000	milk	DE GB	6 m
Chocolate Pudding	2810	6.2 g	20 × 85 g	4000	milk	DE GB	6 m
Vanilla Pudding	2811	6.1 g	20 × 85 g	4000	milk	DE GB	6 m
Hazelnut Nougat Pudding	2812	3.7 g	20 × 85 g	4000	milk, hazelnut	DE GB	6 m
Panna Cotta Pudding	2813	6.1 g	20 × 85 g	4000	milk	DE GB	6 m
Caramel Pudding	2814	6.0 g	20 × 85 g	4000	milk	DE GB	6 m
Semolina Pudding	2815	6.0 g	20 × 85 g	4000	milk, gluten	DE GB	6 m
Milk Pudding Chocolate	2830	1.5 g	20 × 85 g	4000	milk	DE GB	6 m
Milk Pudding Vanilla	2831	1.5 g	20 × 85 g	4000	milk	DE GB	6 m
Milk Pudding Shortbread	2832	1.5 g	20 × 85 g	4000	milk, gluten, nuts	DE GB	6 m
Organic Oat Dessert Chocolate	7580	5.1 g	20 × 85 g	4000	gluten	DE GB	6 m
 Jelly Type Red Fruit with Cream	23050	1.0 g	24 × 125 g	3840	milk	DE	1.5 m
 Mousse au Chocolat	28500	6.5 g	24 × 75 g	3840	milk	DE	1.5 m
 Mousse Type Lemon	28501	5.0 g	24 × 75 g	3840	milk	DE	1.5 m
 Duo Swirl Chocolate Vanilla	28510	3.3 g	24 × 100 g	3840	milk	DE	1.5 m



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

We are here for you!

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