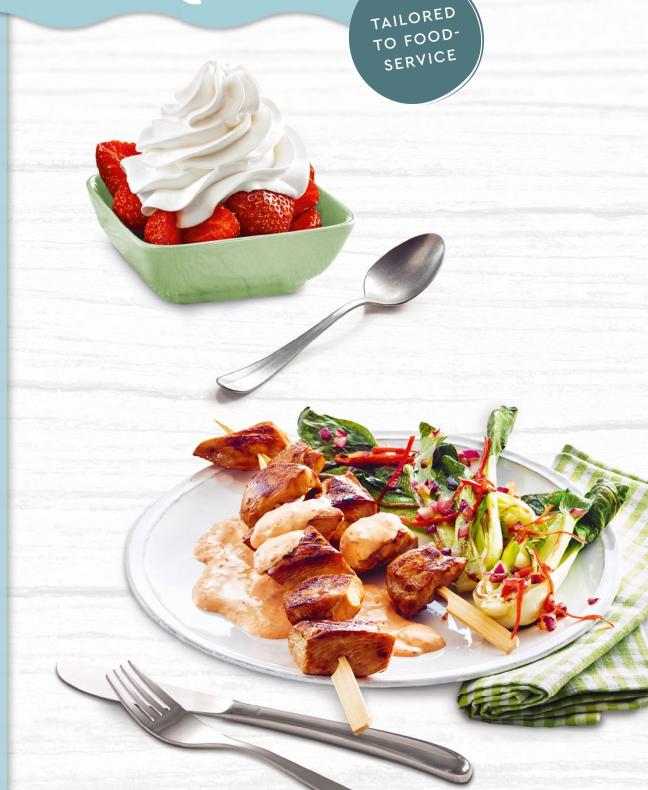
# frischli

PRODUCT RANGE

CREAM, YOGHURT &

GERMAN QUARK





### 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 \*)







### Extremely stable and compact

Our **whipping creams** come with ideal **whipping properties and best taste** for demanding bulk consumers. Refine your meals with our products, become inspired and delight your guests!



Whipping C	ream 35.	01 %	
Art. no.	1239	Allergy	
Unit	1 kg	labelling	Milk
Fat content per 100 g	35.01 g	SL at Production	6 m



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

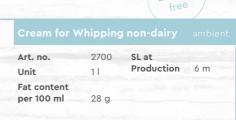


Cream 33 %			
Art. no. Unit Fat content per 100 g	13105 1 kg 33 g	Allergy labelling SL at Production	Milk 34 d



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







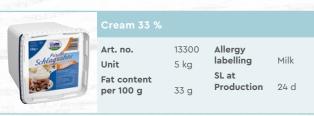
Organic Wh	ipping C	ream 30 %	ambien
Art. no.	7020	Allergy	
Unit	1 kg	labelling	Milk
Fat content per 100 g	30 g	SL at Production	3.5 m

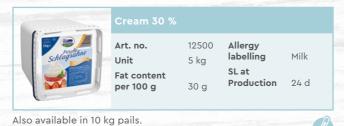


Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Language	Shelf-Life at Production
Whipping Cream 35.01 %	1239	1 kg	35.01 g	Milk	DE GB NL IT ES PT CZ SK HU GR	6 months
Whipping Cream 30 %	11150	1 kg	30 g	Milk	DE GB FR NL IT ES PT CZ SK HU	6 months
Cream 33 %	13105	11	33 g	Milk	DE	34 days
Whipping Cream 32 %	11460	1 kg	32 g	Milk	DE GB FR NL IT ES SI HU AE	6 months
Cream for Whipping	2700	1	28 g	Milk	DE GB FR NL IT ES PT CZ SK HU	6 months
Organic Whipping Cream 30 %	7020	1 kg	30 g	Milk	DE GB NL SE DK PL	3.5 months

### Tempting product benefits

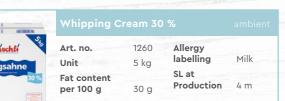
Try our products for yourself - we are sure you will be impressed! You can find this and many more tasty recipes on our website.















**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.

#### ARTICLE DATA

Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Language	Shelf-Life at Production
Cream 33 %	13300	5 kg	33 g	Milk	DE GB FR	24 days
Cream 30 %	12500	5 kg	30 g	Milk	DE GB FR	24 days
Whipping Cream 30 % BiB	1260	5 kg	30 g	Milk	DE GB IT CZ SE SK DK PL	4 months
Whipping Cream 35 % BiB	3205	10 kg	35 g	Milk	FR	4 months

### Heat- and 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.



Chef's Crea	ım 20 %		
Art. no. Jnit	11188 1 kg	Allergy labelling	Milk
at content per 100 g	20 g	SL at Production	6 m



Chef's Crea			
Art. no.	11172	Allergy	
Unit	1 kg	labelling	Milk
Fat content		SL at Production	6 m



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

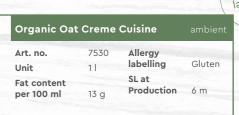


Kitchen Cre			
Art. no.	11182	Allergy	
Unit	1 kg	labelling	Milk
Fat content per 100 g	18 g	SL at Production	6 m



Cream 15 %			
Art. no. Unit Fat content per 100 g	10500 5 kg 15 g	Allergy labelling SL at Production	Milk 35 d









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Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Language	Shelf-Life at Production
Chef's Cream 20 %	11188	1 kg	20 g	Milk	DE GB NL IT ES CZ SK SI HU GR PL	
Chef's Cream 15 %	11172	1 kg	15 g	Milk	DE GB FR NL IT ES PT SE DK HU	6 months
Cream 15 %	10500	5 kg	15 g	Milk	DE	35 days
Chef's Cream 10 %	11474	1 kg	10 g	Milk	DE GB FR NL IT ES PT CZ SK SI	6 months
Kitchen Cream 18 %	11182	1 kg	18 g	Milk	FR GB	6 months
Organic Oat Creme Cuisine	7530	1 kg	13 g	Gluten	DE GB	6 months
Organic Chef's Cream 20 %	7030	1 kg	20 g	Milk	DE GB NL SE DK PL	6 months

## For creamy and tasty dips, toppings and sauces

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



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



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

Also available in 10 kg pails.



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





		301	
Crème Do	ouble Crea	m 45 %	
Art. no.	1186	Allergy	
Unit	1 kg	labelling	Milk
Fat content per 100 g	t 45 g	SL at Production	6 m



Solid Chef's	Cream	20 %	
Art. no.	1173	Allergy	
Unit	1 kg	labelling	Milk
Fat content		SL at	
per 100 g	20 g	Production	6 m



Crème Fraîch	ne 38 %		
Art. no. Unit Fat content per 100 g	22610 1 kg 38 g	Allergy labelling SL at Production	Milk 35 d



Crème Fraîch	e 30 %		
Art. no. Unit	22000 5 kg	Allergy labelling	Milk
Fat content per 100 g	30 g	SL at Production	35 d

Also available in 10 kg pails.



Heavy Sour Cream 24 %						
Art. no. Unit	21000 5 kg	Allergy labelling	Milk			
Fat content per 100 g	24 g	SL at Production	35 d			





	Sour Cream 1	0 %		
Sauth	Art. no. Unit Fat content per 100 g	20100 5 kg 10 g	Allergy labelling SL at Production	Milk 35 d

Also available in 10 kg pails.



## 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

- 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

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



### ARTICLE DATA

Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Language	Shelf-Life at Production
Sour Cream 24 %	11277	1 kg	24 g	Milk	DE GB FR NL IT ES DK CZ PT SE TW	6 months
Sour Cream 24 %	1182	1 kg	24 g	Milk	DE GB NL IT SE DK PL CZ HU	6 months
Sour Cream 10 %	11181	1 kg	10 g	Milk	DE GB FR NL IT ES PT	6 months
Crème Double Cream 45 %	1186	1 kg	45 g	Milk	DE GB FR NL IT ES CZ HU	6 months
Solid Chef's Cream	1173	1 kg	20 g	Milk	DE GB FR NL IT ES PT	6 months
Crème Fraîche 38 %	22610	1 kg	38 g	Milk	DE	35 days
Crème Fraîche 30 %	22000	5 kg	30 g	Milk	DE	35 days
Heavy Sour Cream 24 %	21000	5 kg	24 g	Milk	DE	35 days
Sour Cream 10 %	20100	5 kg	10 g	Milk	DE	35 days

\*contains gelatine

## 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



### Ethnic natural yoghurts

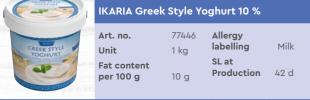
Let us invite you to the world of inspiring cuisines that foreign countries and cultures hold – with our **creamy yoghurt varieties**. Offer your guests the type of indulgence, which takes them right to mythical Greece or to the Turkish orient.





Art. no. 76000 Allergy
Unit 10 kg labelling Milk
Fat content per 100 g 10 g Production 35 d





Also available in 5 and 10 kg pails.



### Greek Summer

#### **ELDERFLOWER YOGHURT WITH RED FRUIT JELLY & CRUNCH**

#### Ingredients for 10 portions:

- 1 kg IKARIA Greek Style Yoghurt 10 %
- Elderflower syrup
- frischli Red Fruit Jelly
- Crunchy cereal chips

#### Preparation:

- Mix IKARIA Greek Style Yoghurt 10 % with elderflower syrup and portion into dessert glasses.
- 2. Garnish the sides with frischli Red Fruit Jelly.
- 3. Chop the crunchy cereal chips briefly and sprinkle across the middle of the dessert.



Tip: Indulge your guests with yoghurt drinks or ice cream!



### Famaica Pepper Mix Dip

#### Ingredients for 10 portions:

- 30 g pepper, mixed
- 1 kg IKARIA Greek Style Yoghurt 10 % Fat
- 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 **IKARIA Greek Style Yoghurt 10 % Fat** and season with salt, sugar and lime juice.

Tip: Refine dip with grated lime zest.



Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Language	Shelf-Life at Production
Natural Yoghurt 3.5 % Turkish style	75000	10 kg	3.5 g	Milk	DE TR SE EN	35 days
Natural Yoghurt 10 % Turkish style	76000	10 kg	10 g	Milk	DE TR SE EN	35 days
IKARIA Greek Style Yoghurt 10 %	77446	1 kg	10 g	Milk	DE GB NL SE DK	42 days

## Natural yoghurts

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









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Kitchen Yog			am
Art. no.	1184	Allergy	
Unit	1 kg	labelling	Mil
Fat content		SL at	
per 100 g	3.5 g	Production	8 n

Yoghurt 3.5 %

Also available in 10 kg pails and 150 g cups.

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## 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!

> Milk 35 d



ow-Fat Quar	·k	
rt. no. nit ot content er 100 g	66150 5 kg 0.1 g	Allergy labelling SL at Production

Also available in 10 kg pails.



Creamy Quark with Yoghurt					
Art. no.	66550	Allergy			
Unit	5 kg	labelling	Milk		
Fat content per 100 g	0.1 g	SL at Production	35 d		

Also available in 10 kg pails.



Regular Quark 20 %						
Art. no. Jnit	66450 5 kg	Allergy labelling	Milk			
er 100 g	20 g	SL at Production	35 d			

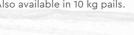
Also available in 10 kg pails.



Regular Quark 40 %				
Art. no. Unit	66650 5 kg	Allergy labelling	Milk	
Fat content per 100 g	40 g	SL at Production	35 d	

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Also available in 10 kg pails.



Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Language	Shelf-Life at Production
Skimmed-Milk Yoghurt 0.1 %	71200	5 kg	0.1 g	Milk	DE	35 days
Low-Fat Yoghurt 1.5 %	73200	5 kg	1.5 g	Milk	DE	35 days
Yoghurt 3.5 %	74200	5 kg	3.5 g	Milk	DE	35 days
Yoghurt 3.5 % Stirred	74250	5 kg	3.5 g	Milk	DE	35 days
Kitchen Yoghurt 3.5 %	1184	11	3.5 g	Milk	DE GB FR NL IT DK CZ HU TW SK UA	8 months
Low-Fat Quark	66150	5 kg	0.1 g	Milk	DE	35 days
Creamy Quark with Yoghurt	66550	5 kg	0.1 g	Milk	DE	35 days
Regular Quark 20 %	66450	5 kg	20 g	Milk	DE	35 days
Regular Quark 40 %	66650	5 kg	40 g	Milk	DE	35 days



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