



Assortment list
Bakery and Confectionery

**Quality
creates trust!**





Melange Products

art.-no. 0650

Westfalia Back Melange



Premium mélange product (with 50% butter) for the production of yeast dough, short crust pastry, crumbles and fine sandcakes. Westfalia Back Melange convinces with its easy handling and its delicate buttery flavour which melts in your mouth. (trans fatty acid content: approx. 2%)

4 x 2.5 kg bar / 75 boxes per pallet

art.-no. 0649

Westfalia Feinste Back with butter



Mélange product (with 19% butter) for the efficient production of fine pastries, like yeast dough, crumbles and fine sandcakes and cake mixes. The pastries have a fine, moist crumb and a delicate buttery flavour. (trans fatty acid content: max. 2%)

4 x 2.5 kg bar / 75 boxes per pallet

art.-no. 0672

Westfalia Melange Platte



Premium mélange product (with 25% butter) for the production of fine danish pastries, puff pastries and croissants. Ideal laminating properties guarantee an easy and efficient production. The combination of high quality raw materials gives the pastries a delicate taste which melts in your mouth. (trans fatty acid content: approx. 2%)

5 x 2 kg plate / 64 boxes per pallet

art.-no. 1100

Westfalia Plunder-Croissantplatte with butter



Mélange product (with 10% butter) for the production of laminating doughs, like puff pastries, danish pastries and croissants. Westfalia Plunder-Croissantplatte is efficient in use and ensures that the pastries have a high volume and fine flaky layers. (trans fatty acid content: max. 2%)

5 x 2 kg plate / 64 boxes per pallet



freeE – margarine free of E-numbers

Advantages of the freeE products:

- ✓ Declaration of the emulsifying agent, colouring agent and citric acid is no longer needed
- ✓ Same handling properties as conventional margarine
- ✓ Very good lamination properties and ideal volume performance for baked goods.



Art.-no. 0723

Westfalia Plunder-Croissant-Platte freeE

Premium margarine for the production of fine croissants, Danish pastries and puff pastries.

5 x 2 kg plate / 64 boxes per pallet



Art.-no. 0387

Westfalia Back 42 freeE

Premium baking margarine for the production of fine yeast doughs, short crust pastries and crumbles.

4 x 2.5 kg bar / 75 boxes per pallet



Art.-no. 1783

Westfalia Plunder-Croissant-Block freeE

Premium margarine for the production of fine croissants, Danish pastries and puff pastries.

10 kg block / 77 boxes per pallet



Art.-no. 4219

Westfalia Back Block 42 freeE

Premium baking margarine for the production of fine yeast doughs, short crust pastries and crumbles.

10 kg block / 77 boxes per pallet



Clean Label* - Margarine

*Westfalia Clean Label-products contain no synthetic ingredients, no colouring or preserving agents, no hydrogenated fats and only natural flavourings. The use of high quality, natural raw materials makes Westfalia Clean Label-products perfect.

art.-no. 0396

Westfalia Extra-Plunderziehplatte Clean Label



Laminating margarine with natural butter flavour for the production of fine puff pastries, danish pastries and croissants. Due to the ideal laminating properties, Extra-Plunderziehplatte guarantees efficient and easy production. The pastries have even fine layers, a high volume and pleasant melt-in-your-mouth properties. (trans fatty acid content: max. 1%)

5 x 2 kg plate / 64 boxes per pallet

art.-no. 0372

Westfalia Extra-Back Clean Label



Premium baking margarine for the production of fine yeast doughs, short crust pastries and crumbles. Due to its flexibility Extra-Back can be used easily and efficiently. The pastries have a fine, moist crumb and a well-rounded buttery flavour. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet

Cream margarine

art.-no. 0363

Westfalia Extra-Supercreme Clean Label



Premium cream margarine for the production of fine cream pastries, fillings, sandcakes and cake mixtures. Extra-Supercreme has good whipping qualities in combination with high stability and melt-in-your-mouth properties. For piped cookies, too. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet

Jubilee margarine

art.-no. 0279

Westfalia Ur-Plunder-Croissantplatte



Laminating margarine for the production of flaky and fine splintery danish pastries, croissants and puff pastries. Due to the elastic laminating properties Ur-Plunder-Croissantplatte is easy and efficient in use. The pastries have a high volume. (trans fatty acid content: max. 1%)

5 x 2 kg plate / 64 boxes per pallet

art.-no. 4366

Westfalia Ur-Back



Jubilee baking margarine for the production of yeast doughs, short crust pastries and crumbles. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet



Laminating margarine

art.-no. 0159

Westfalia Dänisch Platte zart



Laminating margarine for producing tender Danish pastries. Also suitable for making delightfully flaky croissants. This margarine's special malleability makes it ideal for folding into dough, and its low melting point guarantees a juicy, tasty pastry with an optimum volume. (trans fatty acid content: max. 1%)

5 x 2 kg plate / 64 boxes per pallet

art.-no. 0719

Westfalia Plunder-Croissantplatte



Laminating margarine for making tender, flaky croissants, Danish pastries and puff pastries. Thanks to its elasticated properties, it can be reliably and efficiently used, and guarantees an optimum volume. (trans fatty acid content: max. 1%)

5 x 2 kg plate / 64 boxes per pallet

art.-no. 0339

Westfalia Ziehplatte



Laminating margarine for producing the finest puff pastry. This margarine's outstanding folding characteristics guarantee reliable and efficient production. The pastries feature tender, even layering, a volume that is appealing to the eye, and melt in the mouth. (trans fatty acid content: max. 1%)

5 x 2 kg plate / 64 boxes per pallet

art.-no. 0308

Westfalia Zieh



Laminating margarine for producing the finest puff pastry. This margarine's outstanding folding characteristics guarantee reliable and efficient production. The pastries feature tender, even layering, a volume that is appealing to the eye, and melt in the mouth. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet

Baking margarine

art.-no. 0240

Westfalia Superback 38



Premium baking margarine for the production of finest yeast dough, short crust pastry, biscuit dough/cake mixture and crumble. Due to the particularly smooth consistency, the efficient manufacture of doughs and mixtures is guaranteed. The end product boasts a moist consistency and soft texture. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet



Baking margarine...

art.-no. 0397

Westfalia Back 42



Baking margarine used for yeast doughs, short crust pastries and crumbles. A soft margarine that can be easily used for a variety of recipes. The pastries boasts a delicate, moist consistency. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet

Block margarine

art.-no. 1779

Plunder-Croissantblock



Laminating margarine for making tender, flaky croissants, Danish pastries and puff pastries. Thanks to its elasticated properties, it can be reliably and efficiently used, and guarantees an optimum volume. (trans fatty acid content: max. 1%, consistency: medium firm, butter taste: light)

10 kg block (10 x 1 kg sliced) / 77 boxes per pallet

art.-no. 2350

Ziehblock



Laminating margarine for producing the finest puff pastry. This margarine's outstanding folding characteristics guarantee reliable and efficient production. The pastries feature tender, even layering, a volume that is appealing to the eye, and melt in the mouth. (trans fatty acid content: max. 1%, consistency: firm, butter taste: light)

10 kg block (10 x 1 kg sliced) / 77 boxes per pallet

art.-no. 1706

Superback Block 38



Premium baking margarine for the production of finest yeast dough, short crust pastry, biscuit dough/cake mixture and crumble. Due to the particularly smooth consistency, the efficient manufacture of doughs and mixtures is guaranteed. The end product boasts a moist consistency and soft texture. (trans fatty acid content: max. 1%, consistency: soft, butter taste: light)

10 kg block (4 x 2.5 kg sliced) / 77 boxes per pallet

art.-no. 0830

Back Block 42



Baking margarine used for yeast doughs, short crust pastries and crumbles. A soft margarine that can be easily used for a variety of recipes. The pastries boasts a delicate, moist consistency. (trans fatty acid content: max. 1%, consistency: firm, butter taste: light)

10 kg block (4 x 2.5 kg sliced) / 77 boxes per pallet

Please contact us for tailor-made solutions!

(e.g. packaging or ingredients like preserving agents, "mass balance", "segredated" etc.)



Simmering fat

art.-no. 0440

Westfalia Erdnin



100% vegetable fat from groundnut oil. Westfalia Erdnin has a high smoking point and a long simmering stability. The economic advantage is low fat inclusion in the pastry. Besides this, Westfalia Erdnin is neutral in odor and taste and guarantees a delicious pastry.

4 x 2.5 kg bar / 75 boxes per pallet

art.-no. 0585

Westfalia Sonin PRO



Premium simmering fat made from pure vegetable, non-hydrogenated oils and fats – high proportion of sunflower oil – trans fatty acid content max. 2% - excellent simmering stability – long shelf-life – high smoking point – neutral odour and taste – Perfect basis for efficiency, profitability and quality!

4 x 2.5 kg bar / 75 boxes per pallet

art.-no. 0480

Westfalia Kronin



Vegetable simmering fat, that is very economic to use. It is also for the production of long-lasting creams. (trans fatty acid content: max. 1%)

4 x 2.5 kg bar / 75 boxes per pallet

art.-no. 0146

Westfalia Palmarin



Trans fatty acid content: max. 1%. Palmarin is a very stable simmering fat with a high smoking point. It is easily digestible, neutral in taste and not only suitable for deep frying, but also for frying, baking and cooking.

10 kg block / 64 boxes per pallet

art.-no. 0680

Frittier Fit



Unhydrogenated vegetable fat for frying and deep frying. The semi-liquid consistency makes it easy and quick in use. Frittier Fit does not foam, is heat resistant, pourable, tasteless and odourless. (trans fatty acid content: max. 1%)

10 litre bag-in-box / 72 transport units per pallet

Art.-Nr. 0681

SUN Plus



High Performance - frying oil with high quality sunflower oil. SUN Plus impresses through a high smoke point of above 220 °C, tasteless and odorless and is extra long deep fried stable. It is also suitable for frying and stewing in the kitchen.

10 litre bag-in-box / 72 transport units per pallet



Special oils and fats



art.-no. 0715

Westfalia Goldquell Öl

Pure, tasteless rapeseed oil, ideal for the production of salads, mayonnaise and other high-quality foods. Goldquell Öl contains Omega-3 and Omega-6 fatty acids. (trans fatty acid content: max. 1%)

10 litre bag-in-box / 72 transport units per pallet



art.-no. 0560

Westfalia Alpenschmelz

Premium melting margarine with a full aromatic butter taste. Ideal for melting, steaming, cooking and frying. (trans fatty acid content: max. 2%)

10 kg bucket / 44 buckets per pallet



art.-no. 4220

Westfalia Alpenschmelz Wanne

Premium melting margarine with a full aromatic butter taste. Ideal for melting, steaming, cooking and frying. (trans fatty acid content: max. 2%)

15 kg plastic box / 30 boxes per pallet

Release agents and lubricants



art.-no. 0730

Gleit-/Schneidöl L45GS

The ideal lubricating and cutting oil for dough divider and bread slicing machines. (trans fatty acid content: max. 1%)

10 litre bag-in-box / 72 transport units per pallet



art.-no. 1752

Westfalia Trennwachs

The ideal releasing oil containing wax for greasing baking tins and baking trays. Adheres very well and is absolutely neutral in odour and taste. (trans fatty acid content: max. 1%)

10 litre bag-in-box / 72 transport units per pallet



art.-no. 1768

Trenn pro L50DT

The universal low viscous release agent for bread tins and trays. (trans fatty acid content: max. 2%)

15 litre canister / 40 canisters per pallet



Release agents and lubricants...



art.-no. 2945

Westfalia Trennspray

The universal release agent for bread and cake tins and trays. Westfalia Trennspray is made from pure vegetable oil, wax and fat. Optimum results achieved with very small quantities of spray.

12 x 600 ml spray can / 70 boxes per pallet



art.-no. 1771

Trenn pro L55DT

The universal viscous release agent for bread and cake tins and trays. (trans fatty acid content: max. 2%)

15 litre canister / 40 canisters per pallet



art.-no. 0692

Westfalia ST 35

Westfalia ST 35 is used everywhere where food comes into contact with machine parts during the production processes and where machine parts must remain lubricated. This special oil provides an excellent film on the machine parts. Only a small amount prevents any sticking and dough residue. Furthermore, Westfalia ST 35 is economical to use, purely vegetable and tasteless.

10 litre bag-in-box / 72 transport units per pallet



art.-no. 0756

Westfalia ST 35 Spray

Westfalia ST 35 is used everywhere where food comes into contact with machine parts during the production processes and where machine parts must remain lubricated. Westfalia ST 35 in a spray can allows lubrication of all machine parts which are otherwise very difficult to access. Westfalia ST 35 as a spray is extremely economical to use, a pure vegetable oil and neutral in taste. Only a few sprays are necessary to prevent any sticking and dough residue.

6 x 500 ml spray can / 140 boxes per pallet



Butter assortment

art.-no. 0503

Butina Butterfett-Platte



Butina Butterfett-Platte is a 100% standardised butterfat for the production of fine butter-puff pastries, butter-danish pastries und croissants. For the production of butter pastries you can save 18% to butter. This means you can use 18% more basic dough. The pastries are characterized by fine melt-in-your-mouth properties and the typical butter taste.

5 x 2 kg plate / 64 boxes per pallet

art.-no. 0743

Westfalia Feinste Tourier-Butterplatte



Butter plate for the production of laminated butter pastries. The pastries have a delicate texture and a fine butter taste. Feinste Tourier-Butterplatte is reliable and efficient in use due to the elastic laminating properties.

5 x 2 kg plate / 64 boxes per pallet

art.-no. 0529

Butina-Butterfettbackkrem mit standardisiertem Butterfett



Due to the standardised butter fat, Butina-Butterfettbackkrem guarantees a high yeast fermentation stability. The baking cream is for the production of all yeast volumized and laminated butter pastries. If 20-30% (based on flour) is added, the pastry can be advertised as a butter pastry. Butina is suitable for fermentation interruption and delay.

15 kg plastic box / 30 boxes per pallet

art.-no. 1339

Westfalia Butterfett gesoftet

Softened butter fat for an easy handling while producing butter pastries.

10 kg block / 64 boxes per pallet



Baking creams

art.-no. 1803

Westfalia Backstabil PRO



Universal baking cream for the production of yeast doughs, puff pastry, Danish pastry and filled doughnuts • machine friendly by fine, smooth consistency • special components supports a high oven rising result and a high pastry volume • stays fresh for a long time, suitable for yeast fermentation interruption and delay • with natural flavours, no colouring or preserving agents, no synthetic ingredients, no hydrogenated fats

4 x 3 kg bar / 56 boxes per pallet

art.-no. 3584

Westfalia Universal-Backkrem



Universal baking cream for the production of all yeast doughs. The special components supports a high oven rising result and a high pastry volume. (trans fatty acid content: max. 1%)

4 x 3 kg bar / 56 boxes per pallet

All-round margarine

art.-no. 0264

Die Allerbeste MB*



This talented all-rounder is suitable for cooking, baking, frying, melting, steaming and also spreading on bread. Produced using certified palm oil (based on the Mass Balance system) and exclusively natural ingredients.

4 x 2.5 kg bar / 75 boxes per pallet

** optimized recipe; available from mai 2017*



Cold cream custard



art.-no. 0187

Westfalia-Kalkrem Super

Basic mixture for the production of baking and freezing stable full-cream milk cold custard cream with natural vanilla flavouring, also suitable for making butter creams.

10 kg sack / 75 sacks per pallet

art.-no. 2136

Westfalia-Kalkrem Plus

Basic mixture for the production of baking and freezing stable cold custard cream with creamy sweet vanilla flavour.

15 kg sack / 60 sacks per pallet

Custard cream fillings

art.-no. 1035

Westfalia-Creme Exquisit

Basic mixture for the production of whipping creams, for use after baking.

10 kg sack / 75 sacks per pallet

art.-no. 3819

Westfalia-Füllcreme Royal

Basic mixture for the production of light whipped filling creams, for use after baking.

10 kg sack / 75 sacks per pallet

art.-no. 0190

Westfalia-Kochkrem Clean Label

Basic mixture for cooking fine custard.

10 kg sack / 75 sacks per pallet

Cream thickeners



art.-no. 4338

Westfalia Sahnefond neutral

Cream thickener, neutral flavour, for filling and garnishing a wide variety of pastries.

6 x 1 kg bag / 72 boxes per pallet



High-quality dough mixes

art.-no. 0223

Westfalia Butter-Hefequarkteig

Basic mixture for the production of fine buttery yeast curd pastries.

20 kg sack / 30 sacks per pallet

art.-no. 2057

Westfalia Hefe-Quarkteig

Basic mixture for the production of yeast volumized curd pastries and simmering pastries.

20 kg sack / 30 sacks per pallet

art.-no. 1275

Westfalia Quarkteig

Basic mixture for the production of curd and simmering pastries volumized by using baking powder.

20 kg sack / 30 sacks per pallet

art.-no. 0968

Westfalia Spitzenberliner

Basic mixture for the production of filled doughnuts.

20 kg sack / 25 sacks per pallet

art.-no. 0981

Westfalia Mürb Mix

Basic mixture for the production of short crust pastry, crumbles and piped cookies.

10 kg sack / 75 sacks per pallet

Masses

art.-no. 0942

Westfalia Brandfix mit Ei

Basic mixture with whole egg for the production of choux pastry.

10 kg sack / 75 sacks per pallet

art.-no. 3002

Westfalia Quarki-Mix

Basic mixture for the production of curd cheese fritters.

10 kg sack / 75 sacks per pallet

art.-no. 2427

Westfalia Butter-Amerikaner-Mix

Basic mixture for the production of small, iced cakes and butter cake mixtures.

10 kg sack / 75 sacks per pallet



masses...

art.-no. 1064

Westfalia Rühr Frisch Clean Label

Basic mixture for the production of fine, moist cake and muffin mixtures.

10 kg sack / 75 sacks per pallet

art.-no. 1262

Westfalia Biskuit

Basic mixture for the production of fine sponge cakes.

10 kg sack / 75 sacks per pallet

Concentrates

art.-no. 2060

Westfalia Hefeteig 30% Clean Label

Concentrated mixture (30%) for the production of fine yeast pastries like danish pastries, sheet cakes, braided yeast buns. Addition of wheat flour, water, whole egg, yeast and margarine or butter. For butter yeast pastries, too.

20 kg sack / 30 sacks per pallet

art.-no. 2430

Westfalia Quarkteig Konzentrat 50% Basis

Concentrated mixture for the production of curd pastries volumized by using baking powder. Addition of wheat flour, water, whole egg and margarine or butter. For butter curd pastries, too. As a 100% mixture, too.

25 kg sack / 30 sacks per pallet



art.-no. 3714

Westfalia Hefe-Quarkteig Konzentrat 50% Basis

Concentrated mixture for the production of yeast curd pastries. Addition of wheat flour, water, yeast, whole egg and margarine or butter. For butter yeast curd pastries, too. As a 100% mixture, too (minimum pur.: 1,5 to).

25 kg sack / 30 sacks per pallet

art.-no. 0224

Westfalia Biskuit Konzentrat 25%

Basic mixture for the production of fine sponge cakes. Addition of wheat flour, sugar, whole egg and water.

25 kg sack / 30 sacks per pallet

art.-no. 0229

Westfalia Berliner Konzentrat

Concentrated mixture for the production of filled doughnuts. Addition of wheat flour, water, whole egg, sugar, margarine or butter and yeast.

10 kg sack / 75 sacks per pallet



Fillings / Toppings



art.-no. 0930

Westfalia Käsekuchenfix

Basic mixture for the production of baked cheese cakes and curd fillings.

10 kg sack / 75 sacks per pallet

art.-no. 1090

Westfalia Käsekuchenfix CL

The clean-label basic mixture of baked cheese cake and curd fillings. Delicate and creamy structure, moist and fresh for a long time. Also suitable for production of lactose-free cheesecake.

10 kg sack / 75 sacks per pallet

art.-no. 2044

Westfalia Super Eierschecke

Basic mixture for the production of egg glaze and egg-custard cake.

8 x 0,75 kg bag / 72 boxes per pallet

art.-no. 2534

Westfalia Eierschecke

Basic mixture for the production of egg glaze and egg-custard cake.

20 kg sack / 30 sacks per pallet

art.-no. 2016

Westfalia-Apfel

Dry mixture for apple fillings and toppings.

8 x 1.25 kg bag / 24 boxes per pallet

art.-no. 0955

Westfalia-Fruchtfix

Baking and freezing stable cold syrup binding agent.

10 kg sack / 75 sacks per pallet

art.-no. 0702

Westfalia-Mohnfix

Poppy seed mixture for the production of fillings and toppings for classic poppy seed cakes and poppy seed pastries.

10 kg sack / 75 sacks per pallet

art.-no. 0889

Westfalia-Multi-Pan

Pastry filling mixture with an almond taste for the production of fillings and toppings.

10 kg box / 54 boxes per pallet



art.-no. 2029

Westfalia-Bienenstich-Mix

Basic mixture for the production of bee sting cake and florentine variations.

10 x 0.5 kg bag / 100 boxes per pallet



Fillings / Toppings, ready-to-use

art.-no. 4723

Westfalia-Fruchtfüllung Kirsch

Ready-to-use cherry filling with a high fruit proportion.

6 kg bucket / 100 buckets per pallet

art.-no. 2270

Westfalia-Mailänder Masse

Ready-to-use almond macaroon paste for almond pastries of all kinds.

12.5 kg bucket / 48 buckets per pallet

Jelly glazings



art.-no. 2192

Westfalia-Geleeguss klar

Concentrated basic jelly for the production of clear fruit gateaux jelly.

15 kg bucket / 44 buckets per pallet

art.-no. 2202

Westfalia-Geleeguss rot (seasonal article Feb-Jul)

Concentrated basic jelly for the production of red fruit gateaux jelly.

7 kg bucket / 100 buckets per pallet

art.-no. 2210

Westfalia-Geleeguss Apriko-flüssig

Ready-to-use spray jelly for pastries.

13 kg Bag-in-Box / 60 transport units per pallet

Glazings / Icings

art.-no. 4769

Westfalia-Fein Fondant

Dry fondant for the production of icing.

10 kg sack / 75 sacks per pallet



art.-no. 1050

Westfalia-Süßer Bergschnee Clean Label

Special icing sugar for the dusting, decorating or garnishing of pastries.

5 kg sack / 80 sacks per pallet



Glazings / Icings...

art.-no. 2180

Westfalia-Super Schnee Clean Label

Special icing sugar for the dusting, decorating or garnishing of pastries.

10 kg sack / 75 sacks per pallet

art.-no. 2177

Westfalia-Schoko Drops

Baking stable chocolate drops for use in and on pastries of all kinds. (cacao 44%)

5 kg box / 110 boxes per pallet

art.-no. 2147

Westfalia-Schoko-Backstäbe

Baking stable chocolate sticks (cacao 44%) for all pastries with chocolate filling.

1.6 kg box (approx. 300 sticks) / 231 boxes per pallet

Bread & Rolls



art.-no. 1645

Westfalia-Brötchenstolz

Semi-liquid vegetable fat with malt for the production of wheat rolls and bread. With Westfalia Brötchenstolz the products stay fresh for a long time and have a balanced taste. Trans fatty acid content: max. 1%.

10 Litre Bag-in-Box / 72 transport units per pallet

art.-no. 5002

Kornkruste Kürbiskern

Seeds and grain pre-mix for the production of pumpkin seed bread and rolls by adding water and basic dough.

10 x 1 kg bag / 56 boxes per pallet

art.-no. 5035

Kornkruste Kornfit

Seeds and grain pre-mix for the production of sunflower seed bread and rolls by adding water and basic dough.

6 x 1 kg bag / 72 boxes per pallet

Flavours



art.-no. 2950

Westfalia-Zitronenaroma

Fine baking and defrost stable lemon flavouring with an intensive freshness. Portioning: 3-5 g per 1 kg mixture/dough.

12 x 1 kg bottle / 40 boxes per pallet



LINDEMANN

Flavours...



art.-no. 2952

Westfalia-Vanillearoma

Liquid baking and defrost stable flavouring with an intensive vanilla flavour. Portioning: 3-5 g per 1 kg mixture/dough.

12 x 1 kg bottle / 40 boxes per pallet

Margarine in tubs

art.-no. 0914

Goldquell Frühstücks-Margarine

High quality vegetable margarine. It is ideal for spreading, but also for cooking, frying and baking. Goldquell Frühstücksmargarine contains the vitamins A, D and E - has no hydrogenated fats and is lactose-free. Fat content 80%.

24 x 250 g tubs / 90 trays per pallet



art.-no. 0996

Goldquell Frühstücks-Margarine

High quality vegetable margarine. It is ideal for spreading, but also for cooking, frying and baking. Goldquell Frühstücksmargarine contains the vitamins A, D and E - has no hydrogenated fats and is lactose-free. Fat content 80%.

16 x 500 g tubs / 80 trays per pallet



art.-no. 0862

Goldquell Reform

60% fat spread, vegetable margarine with Omega-3 fatty acids. Goldquell Reform is ideal as a spread and for cooking.

24 x 250 g tubs / 90 trays per pallet



art.-no. 1220

Goldquell Soft

Goldquell Soft is a low-salt margarine. It is ideal for spreading, but also for melting, steaming, cooking, frying and baking. Spreadable straight out of the fridge!

6 x 2 kg tub / 56 boxes per pallet



art.-no. 1234

Goldquell Culinesse

Goldquell Culinesse is a spread made from non-hydrogenated vegetable oils and fats and great-tasting butter. It is ideal for use in catering and in snack and sandwich bars, and is perfect for melting, steaming, cooking, frying, baking and refining sauces. Spreadable straight out of the fridge!

6 x 2 kg tub / 56 boxes per pallet





Westfalia's alternative

Besides the production of sustainable margarines and specialty fats Lindemann offers a modern and innovative product range which is completely without raw materials which are normally common for margarines. Lindemann was one of the first providers who offered margarine with alternative ingredients (e.g. fats/oils made from coconut, rapeseed and sunflower) and still keeps developing in this direction. Beside the well-known range of products made with fully hydrogenated* fats, there is now something new to offer: NON Hydro! By using so called „exotic fats“, Lindemann perfectly combines consumer friendly labeling and as-known good Lindemann quality.

This parts cover the alternative products of Lindemann:

- ✓ deep frying fats
- ✓ baking margarines
- ✓ laminating margarines
- ✓ cream margarines

These product-variations are possible:

- ✓ as melange-product with milkfat
- ✓ as „clean label“ with lemon juice and lecithin of sunflowers
- ✓ as Free E : completely without E-numbers

We have solutions for all applications. We offer products with tailormade ingredients and different packaging sizes.

Please contact us for your individual requirements!

* content of trans fatty acids <1%



High-performance release agents

Best basis for efficiency, cost effectiveness and quality - the whole product range of the release agents of Lindemann is brilliant suitable for greasing baking tins and baking trays.

- ✓ economic in use
- ✓ excellent film formation
- ✓ versatile in use
- ✓ neutral in odour and taste
- ✓ extremely user-friendly
- ✓ made from pure vegetable oils, fats and waxes



Errors and literal mistakes excepted.