

Company | Brand | Products

For more than a century, the unwavering focus on consumer demands and market requirements has been uppermost at Dr. Oetker. Then, as now, the Dr. Oetker brand signals that our products satisfy the highest demands and are of first-class quality.

While we constantly refine and increasingly internationalise assortments, products and corporate structures, our family business is simultaneously characterised by a high degree of continuity. In addition, decisions are invariably directed towards long-term prospects of success, with reliability and credibility writ large.

As a leading branded food company, we continuously strive to identify trends at an early stage, respond to changing needs and, time and again, give markets new momentum through innovations. That is why we continually invest in the development and further optimisation of our products, and provide our customers with taste and quality at the highest level.

With this policy, and sustained by the trust of consumers, we safeguard the future of the brand and the company.



A handwritten signature in blue ink that reads "August Oetker". The signature is fluid and cursive, with a long horizontal stroke at the end.

Dr. h. c. August Oetker

Company history



The company's founder, Dr. August Oetker – a pioneer of the branded article.

The development of the company, from the time of its formation to the internationally active, widely diversified company of today, has been shaped in large measure by the owner family Oetker, which is now managing the company in the fourth generation. While the leadership of the company has for decades been characterised by consistency, the products have always been further refined and redeveloped in order to meet changing consumer demands.

From the chemist's shop to the industrial enterprise

It all begins in the back room of a Bielefeld chemist's shop in 1891: the young pharmacist Dr. August Oetker is busy working late into the night with apothecaries' scales, mortars and various powders – he is developing the baking powder Backin. Tiny paper bags are filled with precisely the right quantity for one pound of flour. Because of the exact proportions of the mixture and the quality of the raw

materials used, Dr. Oetker is able to guarantee that each cake will turn out successfully. The baking powder invented by Justus Liebig, by contrast, was neither suitable for storage nor neutral in taste – for its time, then, Dr. Oetker's Backin is a sensational innovation, and quickly helps to make baking a frequent activity in domestic kitchens.

To publicise his product, Dr. August Oetker attaches his name to it as a guarantor of superlative quality, making it one of the country's first branded articles. The company's founder very soon realises, and exploits, the possibilities of advertising. He develops recipes, advertises them in newspapers, and sends them to potential customers with a sample of Backin. In this way, he succeeds in attracting the attention of ever more customers and winning them over to his innovation with its promise of guaranteed success.

The success of his discovery vindicates the idea, and further products, such as pudding powders, flavours and dietary starch follow. In 1900, Dr. Oetker abandons the chemist's shop, moves into a newly built factory in Bielefeld's Lutterstraße and, a few years later, ventures into foreign markets for the first time.

In 1918, two years after his son has fallen in the war, Dr. August Oetker dies. He bequeaths a company which, despite the consequences of the First World War, ranks among the most important of its kind in Europe. Among his lasting achievements is the creation of one of the country's first branded articles and, at a very early stage, the consolidation of the Dr. Oetker brand to form the solid basis of his company.



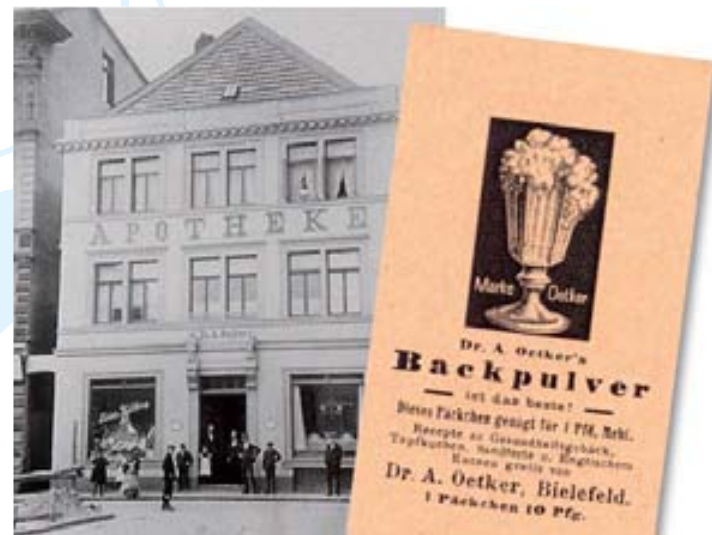
Dr. Richard Kaselowsky establishes new forms of advertising.

A large crowd mills around the Dr. Oetker advertising van, which has driven up for baking demonstrations and film performances.

Direct contact with consumers

Dr. Richard Kaselowsky, the second husband of the widow of the founder's son, takes over management of the company in 1920, a year in which the products are already being manufactured and distributed by more than 600 employees.

After the company has overcome the major challenges of the post-war period, advertising is further stepped up, and augmented by techniques novel for the time: infomobiles, film performances and talks bring Dr. Oetker closer to the consumer everywhere. Dr. Kaselowsky also continues to develop the business outside Germany.



Found in most households even then: Dr. Oetker products.



Rudolf-August Oetker establishes new business fields.

New product lines for changed consumer needs

The grandson of the company's founder, Rudolf-August Oetker, sets about rebuilding the company following the death of Dr. Kaselowsky and the end of the Second World War.

Dr. Oetker products keep step with these changing requirements and simultaneously set new priorities with constantly improved quality and an expanding product range. The frozen-food sector is opened up through the acquisition of an appropriate company. At a time when increasing numbers of freezers are finding their way into households, Dr. Oetker launches the first frozen pizza in 1970. Shortly thereafter, the company also enters the field of chilled desserts. Crème fraîche products later complete the range.

Moreover, financial interests acquired previously by Rudolf-August Oetker are converted into entrepreneurial commitments, and the business fields expanded by acquisitions and the establishment of new companies.

These post-war years see the formation of the Oetker Group, which Rudolf-August Oetker also accompanies after his retirement from the operational business. As Chairman of the Advisory board he is involved in the Group until he dies in 2007.

Internationalisation and focus on core product lines

In the early 1980s, Dr. h. c. August Oetker, great-grandson of the company's founder, enters the management of the company as a personally liable partner. New business fields, such as the muesli market, are successfully opened up for the Dr. Oetker brand to take account of changing consumer tastes.

At the same time, a start is made in the 1980s to bring order into a product range which, having experienced powerful growth due to the unremitting increase in demand during the post-war years, has lost clarity. The company focuses on its core competencies. In parallel, Dr. August Oetker drives forward the internationalisation of the branded food business. Strengthening and asserting the brands are now at the centre of the business outside Germany too, and are directed at maintaining and enhancing competitiveness.

By focusing on the core lines while simultaneously enhancing its international engagement, Dr. Oetker has risen to become the European market leader in baking goods, baking mixes, dessert products and pizza. Organic growth and acquisitions at home and abroad contribute to this success.



Dr. h. c. August Oetker drives forward the internationalisation of the branded food business.



In the early 1970s, Dr. Oetker was the first company to launch frozen pizzas on the German market.



"Frau Renate" is used to advertise Dr. Oetker products. She reflects contemporary consumer demands.



Pizza is one of the strategic product lines with which Dr. Oetker takes a leading role in the European markets.

Family business and responsibility

Throughout the company's development, the owner family has been a powerful shaping force, setting an example with the principle that the interests of the company come before those of the family. Thus continuity, reliability and solidity enjoy a very special status in the Dr. Oetker family business.

In line with the tenets of values-driven corporate governance, Dr. Oetker assumes particular responsibility, not only for the high-quality branded products and entrepreneurial success, but also for ensuring that economic development is in tune with ecological necessities and social needs.

At a very early stage, Dr. Oetker made environmental stewardship an integral part of its corporate governance and began the rigorous implementation of environmental protection measures. Right back in the product development phase, measures are devised to keep environmental impact as low as possible. The same goal is served by the continual optimisation of procedures and products, which is also pursued with environmental aspects in mind. In addition, the high environmental standards achieved at the German locations are vigorously transferred to the Dr. Oetker companies outside the country.

Dr. Oetker directs very special attention to issues in the field of human resources, in order to lastingly safeguard employment and retain employees long-term whenever possible. Long periods of service underscore the high degree of identification of staff with the company, which provides not only career perspectives, but also a broad and diverse array of social benefits.

Outside the company, too, responsibility is assumed for social and cultural matters. Two foundations serve the public good: the Rudolf-August Oetker Stiftung supports projects in the fields of culture, art, science and the environment, while the Ida und Richard Kaselowsky Stiftung dedicates itself to social and charitable causes.

Dr. Oetker supports an SOS-Kinderdorf in Harksheide near Hamburg with the aim of enabling children in need to enjoy a life in a family environment again.

For decades now the Oetker family and the Dr. Oetker company have also been committed to the Deutscher Kinderschutzbund (DKSB). A child-protection house especially set up in Bielefeld offers an important point of refuge for children and parents.



A spacious retirement home in Bielefeld: the Caroline Oetker Stift.



Kunsthalle Bielefeld: endowed by Rudolf-August Oetker, the art gallery has made a name for itself with exhibitions of modern and contemporary art.



The Rudolf-Oetker-Halle, opened in Bielefeld in 1930, enjoys enormous popularity for its outstanding acoustics.



The continuous improvement of environmental protection has a high status at Dr. Oetker.



Dr. Oetker has entered into a long-term partnership with SOS-Kinderdorf e.V.



At Dr. Oetker, employees are seen as an important basis for the lasting success of the company.

A food company with a solid background



Under the overall management of Dr. Oetker GmbH, the companies in the branded food business, as well as several businesses operating in the bulk consumer sector form the Food Division of the Oetker Group.

The Oetker Group comprises several hundred companies in a variety of industries. The turnover of the consolidated companies amounts to over Euro 7 billion. The companies of the Oetker Group employ a total of 20,000 people.

The Beer and Non-Alcoholic Beverages Division is steered by the Radeberger Group and embraces numerous brands. Radeberger, Germany's first beer to be brewed in the Pilsener style, ranks, like Jever, among the major national premium beers in the country. Beer specialities, such as Clausthaler and Schöfferhofer Weizen, as well as regional beers, round off the national brands of the Radeberger Group. A further product is Selters, one of the best-known mineral water brands, whose name is an established generic term.

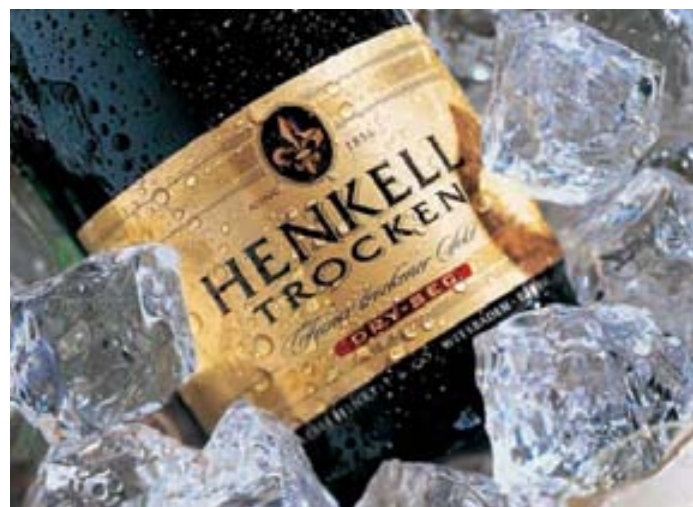
In the Sparkling Wine, Wine and Spirits Division, the controlling company is Henkell & Co. Sektkellerei KG, whose brands are present in all segments of the sparkling wine market. The premium range is occupied by the brands Fürst von Metternich, Adam Henkell and Deinhard Lila. In the traditional segment, Henkell Trocken plays a leading role; the mid-priced segment includes, among others, Söhnlein



Food



Beer and Non-Alcoholic Beverages



Sparkling Wine, Wine and Spirits



Shipping



Banking



Other Interests

Brilliant; the consumer range is represented by Rüttgers Club. Furthermore, there are the regional brands, and an array of different sparkling wine specialities. Johannisberger Weingüterverwaltung has its headquarters on the world's oldest Riesling estate, the famed Schloss Johannisberg, where the late vintage was discovered in 1775. With Wodka Gorbatschow, the company is the vodka market leader in Germany.

The Shipping Division constitutes the largest line of business in the Oetker Group and is managed by the time-honoured shipping group Hamburg Süd. With 115 container vessels, 30 of which are owned, and with 70 bulk carriers and tankers, the shipping group occupies top place among the private shipping companies in Germany. The focus of the shipping business is on the liner services between Europe, the USA, Australia and the coasts of South America. A further activity is tramp shipping, in which the routes and departure times are dictated by the trends in commodity flows. As a modern logistics enterprise, Hamburg Süd organises freight transport along the entire transportation pipeline.

Operating in the Banking Division is Bankhaus Lampe, which ranks among the leading and few independent, owner-run private banks in Germany. The Bank focuses on providing comprehensive financial services to medium-sized corporate customers, institutional investors and discerning private clients.

The division Other Interests brings together Oetker Group companies which operate in very diverse fields. It includes, among other things, a chemical plant and a number of top-ranking hotels. The Group's publishing arm, Dr. Oetker Verlag, belongs to this division.

International presence

As a major branded goods enterprise in the food industry, Dr. Oetker is represented in the retail food trade with some 350 different products, and is market leader in almost all its German product lines. The majority of its products belong in the ambient food category, which encompasses baking goods, baking mixes, dry ready meals, dessert products, preserving articles and muesli. Further assortments are chilled dairy products, frozen pizzas and snacks.

With its roots in its headquarters in Bielefeld, the Dr. Oetker family enterprise pursues its business activities internationally. Production and sales companies operate not only in all European countries, but also in parts of North and South America, as well as in China and India. In Europe, Dr. Oetker takes a leading role in the pizza, dessert and baking sectors, and offers a total of some 3,500 different products. The internationalisation of the business will continue to be driven forward – allowing more and more consumers to enjoy Dr. Oetker products.

In addition to Dr. Oetker, the company carries other brands, such as Koopmans in the Netherlands, and Paneangeli in Italy. In total, Dr. Oetker employs a workforce of more than 7,000 – approximately half of them in Germany.

High standards everywhere

For both the German and international market, six plants in Germany manufacture the Dr. Oetker assortment. Baking ingredients, flavours and desserts are produced in Bielefeld, while neighbouring Oerlinghausen is the source for Vitalis Müsli and baking mixes. Deep frozen Dr. Oetker pizzas and snacks reach customers inside and outside Germany from the plants in Wittlich and Wittenburg, and Dr. Oetker's chilled dessert and yoghurt products are manufactured in Moers. Products for bulk consumers are made in Ettlingen.

The production plants in Region West are located in France, Italy (where, for historical reasons, the brand is cameo), the Netherlands, Canada and Brazil. In Region East, production is carried out at works in Poland, Hungary, Romania, Russia, the Czech Republic, Slovakia and Turkey.

All locations manufacture at a high, continually optimised technical level, to ensure that each individual branded product meets the exacting Dr. Oetker quality requirements. Quality assurance and the strict observance of hygiene standards have the highest priority at Dr. Oetker.



Dr. Oetker Brazil



Dr. Oetker's Wittlich plant



cameo Italy



Dr. Oetker Turkey



Dr. Oetker Romania



Dr. Oetker Hungary



Dr. Oetker Canada

The Dr. Oetker brand

For generation after generation, the Dr. Oetker brand has signalled to the consumer that Dr. Oetker products have outstanding taste, are the highest quality, and guarantee success. By concentrating the product attributes in one signal, the trademark is an aid in the consumer's decision to buy.

The Dr. Oetker brand has invariably kept its promises. Consumers' expectations have never been disappointed, and constantly changing needs are satisfied anew time and again. Almost all consumers – the figure in Germany is 95 per cent – know the Dr. Oetker brand, and enormous trust is placed in it. Independent, representative surveys have repeatedly shown that Dr. Oetker occupies top place among German food brands, and also ranks among the most trusted food brands in Europe.



Outstanding taste

The trademark signifies that these products taste outstanding and smell extremely appetising, for Dr. Oetker products are made exclusively from high-quality raw materials and are comprehensively tested by consumers before reaching the market. This makes every Dr. Oetker product a special delight.



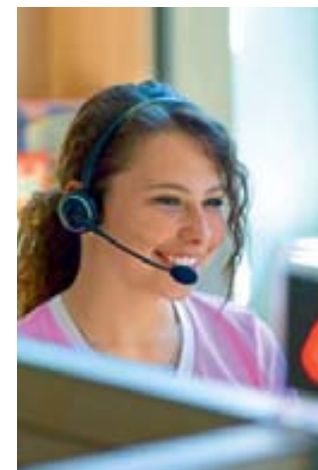
Innovations

Dr. Oetker constantly accompanies changing consumer needs with newly developed products. With high investments in research and development, Dr. Oetker is invariably able to offer up-to-the-minute products which meet the needs of the time. Intensive communication efforts provide information on these innovations.



Highest product quality and safety

The high-grade Dr. Oetker products provide not only a very special taste experience, but also an extremely high standard of quality and safety. Sourced exclusively from specially tested suppliers, the raw materials have to meet precise specifications and undergo stringent quality controls before they can be used at Dr. Oetker. Furthermore, the entire production process is constantly tested for compliance with quality norms regarding product safety, taste and the certainty to succeed.



Recipes and information

Dr. Oetker is a competent point of contact for consumers. They are offered the opportunity of contacting the Dr. Oetker Versuchsküche by telephone hotline, fax, email/internet or by post, and receiving information and recipes from experienced and highly trained staff. Dr. Oetker cookbooks, baking books and recipe leaflets provide creative ideas and instructions from specialists.

Preparation guaranteed to succeed

Dr. Oetker products and recipes can be prepared without any previous knowledge of cooking or baking. For more than 100 years, the Dr. Oetker Versuchsküche has guaranteed that the products are certain to succeed and taste good. It is here that the products are tested under normal household conditions, the instructions for their preparation drawn up, and recipes developed.



Baking with the guarantee of success

People still love to bake – for the fragrance of freshly baked cakes alone is an enticing invitation to enjoyment. Above all, baking at home puts creativity and individuality to the fore.

No matter whether cakes are baked for that special day, a sociable chat over coffee, or simply to give the nearest and dearest a treat: Dr. Oetker offers a broad and diverse range of products for every taste and every occasion.

For generations Dr. Oetker baking ingredients, such as the classic Original Backin, have guaranteed that baking really is great fun. Other Dr. Oetker baking articles, too, have a long tradition – the flavours, for instance, for which there are so many uses. Vanillin Zucker adds a delicate taste nuance, the food starch, Gustin, improves the most varied cakes and pastries, and gives many sweet and savoury dishes the right consistency.

Additionally, pastry mixes from Dr. Oetker impose no limits on creativity.

Even those who possess scarcely any previous knowledge of baking, or have little time, need not forego the pleasure of home-baked delicacies; these time and labour saving products are always certain to succeed. Only a few ingredients need be added, such as butter, eggs, milk and – depending on the variety – fruits; in no time at all there are tempting smells issuing from the oven.

Dr. Oetker knows how to employ unusual ideas to attract ever new customers, and to keep abreast of the times, for example, with Trend-Back ideas, or baking mixes for biscuits and small pastries. Innovations or international specialty goods as Tarte au Chocolat are well received by consumers.



Sheer enjoyment

In centuries past, sweets symbolised wealth and affluence, and were served on festive occasions. The triumphant progress of the pudding, however, did not begin until the first pudding powder went on sale.

Today desserts have long had a firm place on the menu – Dr. Oetker Pudding, for instance, has enjoyed enormous familiarity and popularity for well over a century. Under the name Original Pudding from Dr. Oetker, it is a classic in the dessert range, which provides desserts for every day and those for special occasions. These include, among others, cooked puddings, cream dishes, mousse and fruit desserts, as well as delicious sweet sauces to add the finishing touch.

The pudding-in-a-cup, Süßer Moment, quickly prepared with hot water or hot milk, is a Dr. Oetker innovation. Delicacies of this kind have long moved away from being eaten solely as desserts, and are more and more frequently being enjoyed as a between-meals treat.

Whether as the culmination of a lovingly prepared meal, or for the enjoyment of a sweet between-meals delight: the superb desserts from Dr. Oetker are popular everywhere.



As good as homemade



For all lovers of sweet main courses, especially children, Dr. Oetker's Süße Mahlzeiten bring an ideal element of variety to the menu.

These traditional sweet dishes are quick and easy to prepare with the addition of milk or eggs, and taste as good as homemade. The varieties in the Süße Mahlzeiten range include rice pudding, semolina, creamed noodles, as well as fried dishes such as apple fritters and Kaiserschmarrn. And they can be given added refinement with fresh fruit, fruit sauces or compotes, according to personal taste.



Süße Mahlzeiten taste homemade – as a main course, dessert, or simply between meals.



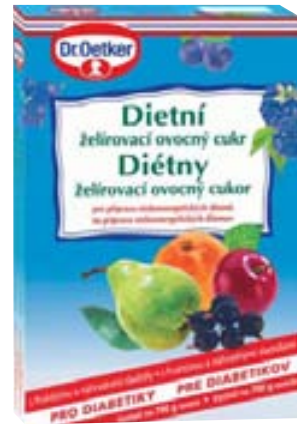
Individual and creative

Preserving used to be a lengthy, but for the most part indispensable, process for laying in stocks of food. Nowadays help is provided by modern and time-saving Dr. Oetker preserving products, such as Gelfix, which are also increasingly introducing the younger generation to the pleasure of do-it-yourself preserving.

Today preserving serves less the idea of self-sufficiency than the production of jams, fine preserves and jellies that are simply not obtainable in the shops in this form.

Here Dr. Oetker offers contemporary preserving products, recipes and ideas that are guaranteed to succeed. This allows both the unpractised and experienced hand to prepare superb-tasting delicacies with ease.

Modern preserving agents ensure short cooking times and so conserve the colours and flavours of the fruits.



Making your own sophisticated fruit delights is no problem with Dr. Oetker products.



Getting the day off to a tasty start



Dr. Oetker Vitalis can be prepared with milk, yoghurt, sour milk or curd cheese and, if desired, with fresh fruit.

The muesli assortment offers huge variety, ranging from Früchte Müsli and Knusper Müsli to filled Knusperkissen, among others.

A special roasting process makes Knusper mixtures a unique, crispy delight.

The very substantial, sophisticated muesli and cereal mixtures provide extremely varied enjoyment.



Dr. Oetker Vitalis Müsli is available in many different flavours.



For every taste

Nearly four decades ago, Dr. Oetker launched the first frozen pizzas in Germany. Pizza from the freezer has since become increasingly more popular because consumers appreciate its many advantages. This convenience product, which can be easily prepared in the shortest time, is a complete and delicious meal for both singles and families.

Dr. Oetker pizzas are meanwhile available in almost all European countries, as well as overseas. As market leader, Dr. Oetker is characterised by the diversity of its range in addition to the outstanding quality of the pizzas.

Thus Ristorante pizzas have something for every taste. Whether Salame, Funghi, Quattro Stagioni, Vegetale, or one of the other Ristorante varieties: they all have a thin, crispy base, generous toppings and selected ingredients. There is also a low-fat Pizza Ristorante – it cuts down on fat, not on taste.

As an innovation from Dr. Oetker, Die Ofenfrische is the first raw-dough pizza with fresh, non-pretbaked yeast dough which can be clearly seen to rise for the first time in the oven.

The Culinaria pizzas combine choice ingredients and spices with a light and crispy pizza base.



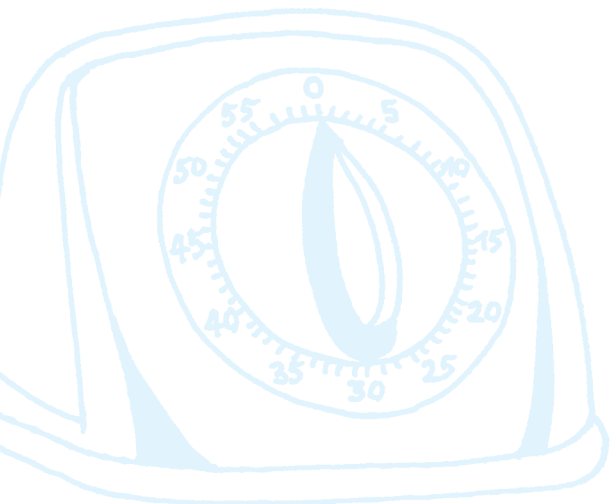
Pizzas from Dr. Oetker or cameo (Italy) are popular internationally.



A hearty meal in no time at all

The increasingly powerful trend to eating between-meals snacks rather than three main meals a day is accommodated by Bistro Baguettes and Intermezzo. The pastry boats, with their richly savoury toppings complete with sour cream on a crispy-light pastry, can be comfortably eaten from the hand and come in a variety of flavours.

Dr. Oetker Bistro Baguettes are delicious combinations of different spicy toppings and crispy baguette bread ensuring variety à la Française.



Superlative enjoyment for in-between – snacks from Dr. Oetker have the right taste for any occasion.



The sophisticated finishing touch

Dr. Oetker ingredients from the dairy section of the supermarket guarantee straightforward, effortless success in the preparation of modern dishes.

More than two decades ago, Dr. Oetker was the first company to launch Crème fraîche on the German market. No matter how they are used – to add the finishing touch to classic sauces, creamy soups, meat or fish dishes, to prepare crisp vegetables, sophisticated soufflés and tasty pasta recipes, or as a basis for dips, salad dressings or desserts – the different variants of Crème fraîche add the finishing touch to warm and cold dishes, making it hard to imagine the kitchen without them. With a fat content of 7.5 per cent, the free-flowing Dr. Oetker Crème balance is the answer to health-conscious nutrition in tune with the times.

Dip légère is a combination of creamy fresh crème légère and a selection of zesty and savoury ingredients. It goes well with raw vegetables, baguette, meat and fish, among other things, as well as making a good spread.



A delicacy at any time

Dr. Oetker is also represented with high-quality dessert products in the fresh-food sector and offers a wide range of tempting varieties that taste especially good not only after a meal, but also as a light between-meals snack.

Ready desserts, such as Sahne Puddings, jelly, lightly whipped mousse and fruit compotes are manufactured with high-quality ingredients and taste homemade. The dessert can also be varied to suit individual tastes, with the addition of fresh fruits, cream or sauces, or decorated with loving care.

For the little ones, Paula – the children's pudding with the cow patches – is a great hit.

A broad array of yoghurt products are carried under the Onken sub-brand.



With the ready desserts, Dr. Oetker quality can be enjoyed fresh at any time.



The special product range for bulk consumers

Dr. Oetker products not only enjoy popularity in private households, but are also used in the restaurant and catering trade, in canteens, and in the kitchens of hospitals and other institutions.

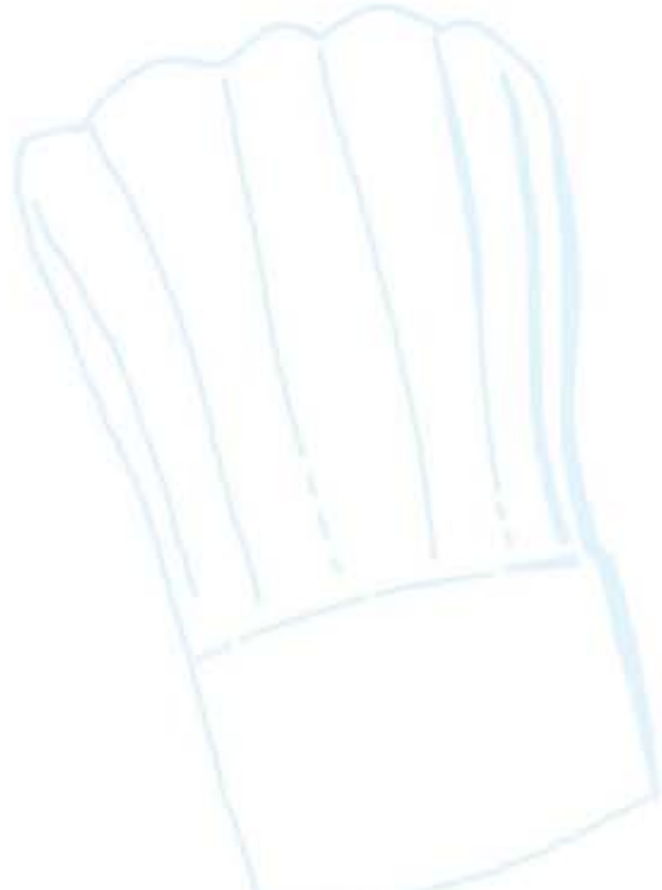
Bulk consumers make different, more specific demands on their products than do private users. Packet sizes, for instance, reach quite different dimensions, and the recipes are designed accordingly.

Large-scale packaging specially tailored to these requirements and constantly adjusted to needs are offered for commercial kitchens by

Dr. Oetker Food-Service, whose specialists provide customers with expert advice while invariably incorporating new trends. The product lines of Dr. Oetker Food-Service, consisting of high-quality, application-specific branded goods, focus not only on the areas of baking and desserts, but also encompass frozen products, among other things, and cover the full range of requirements of the professional kitchen. Products that are ready-made from the best ingredients according to selected recipes and guaranteed to succeed allow the cook to give his full attention to preparation, and develop inventive ideas in the process.



Dr. Oetker Food-Service distributes a variety of high-grade and application-specific branded products specially tailored to commercial kitchens.



Information through all channels

A time-honoured production building houses the modern Dr. Oetker Welt.



Dr. Oetker is constantly present on television with attention-grabbing commercials.

All means of communication are used to keep consumers informed about Dr. Oetker products and offerings, and to put across the brands' messages.

Dr. Oetker maintains a constant presence on television, in magazines and in the trade by using commercials, advertisements and promotions. Continuous press and public relations activities ensure that consumers find Dr. Oetker stories in the media time and again. Dr. Oetker Verlag's cookbooks and baking books are bestsellers, and recipe leaflets contribute to an even greater variety in the array of information provided by Dr. Oetker.

Numerous consumers take advantage of the broad range of information on the Dr. Oetker website, the online community Rezeptwiese.de or contact the experts of the Dr. Oetker Versuchsküche direct, by telephone, fax or email. In this way, too,



the company is always in close touch with consumers.

Dr. Oetker Welt

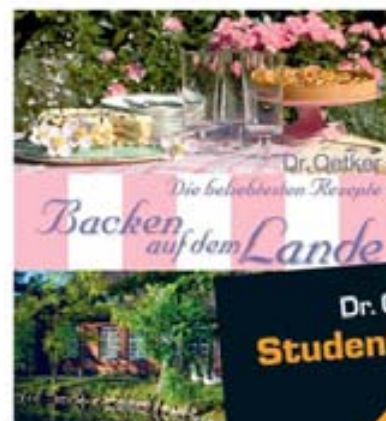
For almost nine decades, Dr. Oetker pudding powders were manufactured here. Now the time-honoured building at the Bielefeld headquarters

houses the modern Dr. Oetker Welt – for the food industry a new form of brand presentation, which is at once informative and emotional. Visitors learn interesting facts about the family business, the brand, the products and the company's fields of operation. Visits take place by appointment arranged on the Dr. Oetker Versuchsküche hotline.

At Dr. Oetker Welt, the fascination of the brand is tangible – and with it the certainty that brands as strong as Dr. Oetker will continue to exist in the future.



Free Dr. Oetker recipe leaflets supply innumerable ideas.



The comprehensive list of cookbooks and baking books published by Dr. Oetker Verlag is constantly updated.



On the internet at www.oetker.com there is a wealth of useful information and any number of recipes guaranteed to succeed.



On the Rezeptwiese.de community website users can publish their own contents, such as recipes, assessments and comments, as well as exchanging ideas.



"Enjoyment with Dr. Oetker" – vividly staged at Dr. Oetker Welt.



Quality is the best recipe.

The steam rising from the milk as it comes to the boil, the rustling of the small paper bag, the beating of the whisk, the fragrance of vanilla. And then the first spoonful – so warm, so sweet, so delicious ...



Gently rub the illustration to release the aroma.

Acknowledgement

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