

RÜCKER

# „Quality is the product of attention to detail.“

ANDREAS TENZER

We are committed to our traditions and believe in the values that are based on these traditions. Our quality standards are a fixed part of our image and provide the guiding principles for our employees as they carry out their daily work. We insist on the use of high quality milk as a raw material and particular care being paid to its processing. We want our exceptional team to produce excellent products for our customers. That is our guarantee. Rucker works in accordance with established German and international quality standards in the dairy industry (ISO 50001:2011, IFS Food Standard, IFS Broker Standard, QS, SMETA 4 Pillar, QM Milch).



*As an export orientated company,  
we respect the cultural eating habits  
of other religions. Our factories in Aurich  
and Wismar have both been rated as “pure”  
according to ritual Islamic laws and  
are therefore “halal” certified.*

## *kosher*

*We also have the seal of  
quality for people of the Jewish faith.  
A Rabbi has certified all the ingredients,  
product lines and machines (for certain  
products) in our dairy as kosher.*

**Edam****Edam****Tilster****Butterkäse****Gouda**

30 % fat i. d. m.

40 % fat i. d. m.

45 % fat i. d. m.

45 % fat i. d. m.

48 % fat i. d. m.

Net weight/unit  
Pcs./unit  
Units/carton  
Net weight/unit  
Gross weight/unit  
Carton/pallet  
Net weight/pallet  
Gross weight/pallet  
Pallet height  
Shelf life from day of production  
Transport- and storage temperatures

app. 3 kg	app. 3 kg	app. 3 kg	app. 3 kg	app. 3 kg
1	1	1	1	1
4	4	4	4	4
app. 12,0 kg	app. 12,0 kg	app. 12,0 kg	app. 12,0 kg	app. 12,0 kg
app. 12,4 kg	app. 12,4 kg	app. 12,4 kg	app. 12,4 kg	app. 12,4 kg
54	54	54	54	54
app. 648 kg	app. 648 kg	app. 648 kg	app. 648 kg	app. 648 kg
app. 670 kg	app. 670 kg	app. 670 kg	app. 670 kg	app. 670 kg
1100 mm	1100 mm	1100 mm	1100 mm	1100 mm
180 days	180 days	180 days	180 days	180 days
+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C

**Reibekäse****Mimolette****Em-type  
Hard cheese****Em-type  
with hole  
formation****Gouda  
aromatic**

36 % fat i. d. m.

40 % fat i. d. m.

45 % fat i. d. m.

45 % fat i. d. m.

48 % fat i. d. m.

Net weight/unit  
Pcs./unit  
Units/carton  
Net weight/unit  
Gross weight/unit  
Carton/pallet  
Net weight/pallet  
Gross weight/pallet  
Pallet height  
Shelf life from day of production  
Transport- and storage temperatures

app. 15 kg	app. 15 kg	app. 15 kg	app. 15 kg	app. 15 kg
1	1	1	1	1
—	—	—	—	—
app. 15,0 kg	app. 15,0 kg	app. 15,0 kg	app. 15,0 kg	app. 15,0 kg
app. 15,0 kg	app. 15,0 kg	app. 15,0 kg	app. 15,0 kg	app. 15,0 kg
56	56	56	56	56
app. 840 kg	app. 840 kg	app. 840 kg	app. 840 kg	app. 840 kg
app. 940 kg	app. 940 kg	app. 940 kg	app. 940 kg	app. 940 kg
1150 mm	1000 mm	1000 mm	1000 mm	1000 mm
150 days	150 days	180 days	180 days	150 days
+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C

**Cagliata****Cagliata****Cagliata****Cheddar****Cheddar red**

45 % fat i. d. m.

48 % fat i. d. m.

food preparation made  
from skimmed milk  
and vegetable fat

50 % fat i. d. m.

50 % fat i. d. m.

Net weight/unit  
Pcs./unit  
Units/carton  
Net weight/unit  
Gross weight/unit  
Carton/pallet  
Net weight/pallet  
Gross weight/pallet  
Pallet height  
Shelf life from day of production  
Transport- and storage temperatures

app. 15 kg	app. 15 kg	app. 15 kg	app. 3 kg	app. 3 kg
1	1	1	1	1
—	—	—	4	4
app. 15,0 kg	app. 15,0 kg	app. 15,0 kg	app. 12,0 kg	app. 12,0 kg
app. 15,0 kg	app. 15,0 kg	app. 15,0 kg	app. 12,4 kg	app. 12,4 kg
45	45	45	54	54
app. 675 kg	app. 675 kg	app. 675 kg	app. 648 kg	app. 648 kg
app. 675 kg	app. 677 kg	app. 677 kg	app. 670 kg	app. 670 kg
1005 mm	1005 mm	1005 mm	1100 mm	1100 mm
150 days	150 days	90 days	365 days	365 days
+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C



**Edina**



**Tilsina**



**Goudina**



**Cheddina**



**Cheddina red**

food preparation made from skimmed milk and vegetable fat

food preparation made from skimmed milk and vegetable fat

food preparation made from skimmed milk and vegetable fat

food preparation made from skimmed milk and vegetable fat

food preparation made from skimmed milk and vegetable fat

Net weight/unit	app. 3 kg	app. 3 kg	app. 3 kg	app. 3 kg	app. 3 kg
Pcs./unit	1	1	1	1	1
Units/carton	4	4	4	4	4
Net weight/unit	app. 12,0 kg	app. 12,0 kg	app. 12,0 kg	app. 12,0 kg	app. 12,0 kg
Gross weight/unit	app. 12,4 kg	app. 12,4 kg	app. 12,4 kg	app. 12,4 kg	app. 12,4 kg
Carton/pallet	54	54	54	54	54
Net weight/pallet	app. 648 kg	app. 648 kg	app. 648 kg	app. 648 kg	app. 648 kg
Gross weight/pallet	app. 670 kg	app. 670 kg	app. 670 kg	app. 670 kg	app. 670 kg
Pallet height	1100 mm	1100 mm	1100 mm	1100 mm	1100 mm
Shelf life from day of production	150 days	150 days	150 days	180 days	180 days
Transport- and storage temperatures	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C



**Cheese**

40 % fat i. d. m.



**Cheese**

40 % fat i. d. m.



**Food preparation**

made from skimmed milk and vegetable fat



**Food preparation**

made from skimmed milk and vegetable fat

Net weight/unit	16,0 kg	4,0 kg	16,0 kg	4,0 kg
Pcs./unit	36 x app. 450 g	12 x app. 340 g	36 x app. 450 g	12 x app. 340 g
Units/carton	—	—	1	1
Net weight/unit	16,0 kg	4,0 kg	16,0 kg	4,0 kg
Gross weight/unit	app. 20,4 kg	app. 5,85 kg	app. 20,7 kg	app. 6,0 kg
Carton/pallet	45	132	36	132
Net weight/pallet	720 kg	528 kg	576 kg	528 kg
Gross weight/pallet	app. 918 kg	app. 772,2 kg	app. 745,2 kg	app. 792 kg
Pallet height	1200 mm	1430 mm	1230 mm	1540 mm
Shelf life from day of production	365 days	365 days	365 days	365 days
Transport- and storage temperatures	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C



**Cheese**

40 % fat i. d. m.



**Cheese**

40 % fat i. d. m.



**Food preparation**

made from skimmed milk and vegetable fat



**Food preparation**

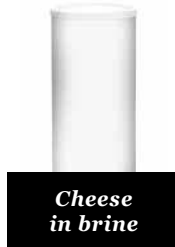
made from skimmed milk and vegetable fat

Net weight/unit	500 g	200 g	500 g	200 g
Gross weight/unit	app. 520 g	app. 210 g	app. 520 g	app. 210 g
Units/carton	12	27	12	27
Net weight/unit	6,0 kg	5,4 kg	6,0 kg	5,4 kg
Gross weight/unit	app. 6,36 kg	app. 5,8 kg	app. 6,36 kg	app. 5,8 kg
Carton/pallet	130	130	130	130
Net weight/pallet	780 kg	702 kg	780 kg	702 kg
Gross weight/pallet	app. 826,8 kg	app. 754 kg	app. 826,8 kg	app. 754 kg
Pallet height	1300 mm	1398 mm	1300 mm	1398 mm
Shelf life from day of production	364 days	364 days	364 days	364 days
Transport- and storage temperatures	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C



***Cheese ripened in brine***

45 % fat i. d. m.



***Cheese in brine***

55 % fat i. d. m.



***Cheese in brine***

45 % fat i. d. m.



***Cheese in brine***

45 % fat i. d. m.

Net weight/unit	app. 2 kg	800 g	1,8 kg	14 kg
Pcs./unit	1	—	Cubes 14 x 14 x 14 mm	Cubes 14 x 14 x 14 mm
Units/carton	3	6	—	—
Net weight/unit	app. 6,0 kg	4,8 kg	1,8 kg	14 kg
Gross weight/unit	app. 6,6 kg	app. 10,3 kg	app. 3,95 kg	app. 24,4 kg
Carton/pallet	80	84	144	16
Net weight/pallet	480 kg	403,2 kg	259 kg	224 kg
Gross weight/pallet	app. 528 kg	app. 865 kg	app. 568,8 kg	app. 391 kg
Pallet height	1100 mm	1590 mm	1100 mm	774 mm
Shelf life from day of production	130 days	365 days	90 days	90 days
Transport- and storage temperatures	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C



***Cheese ripened in brine***

45 % fat i. d. m.



***Cheese ripened in brine***

in vegetable oil with herbs



***Cheese ripened in brine***

in vegetable oil with herbs and olives



***Cheese in rape oil***

with a chili-garlic-herbal mixture, 45 % fat i. d. m.



***Cheese in rape oil***

with herbs, 45 % fat i. d. m.

Net weight/unit	200 g	300 g	300 g	150 g	150 g
Pcs./unit   gross weight/unit	1	app. 530 g	app. 530 g	158 g	158
Units/carton	60 (10 displaycartons)	6	6	56 (7 displaycartons)	56 (7 displaycartons)
Net weight/unit	12 kg	1,8 kg	1,8 kg	8,4 kg	8,4 kg
Gross weight/unit	app. 13,25 kg	app. 3,27 kg	app. 3,27 kg	app. 8,8 kg	app. 8,8 kg
Carton/pallet	40	266	266	40	40
Net weight/pallet	480 kg	478,8 kg	478,8 kg	336 kg	336 kg
Gross weight/pallet	app. 530 kg	app. 869,8 kg	app. 869,8 kg	app. 352 kg	app. 352 kg
Pallet height	1150 mm	1570 mm	1570 mm	1115 mm	1115 mm
Shelf life from day of production	180 days	180 days	180 days	120 days	120 days
Transport- and storage temperatures	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C	+4 °C – +8 °C



Our ambition: quality down to the last detail – with each of our products.

# RÜCKER



Visit us at [www.molkerei-ruecker.de](http://www.molkerei-ruecker.de) and learn  
more about our world of enjoyment!

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