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The brand behind your brand

About us

When it comes to the gentle refinement of food, Dr. Suwelack is the expert.

Our core areas of expertise are drying, fermentation and extraction. We refine coffee, sourdoughs, pastry goods, dairy products and other foodstuffs into high-quality products, drawing on unique know-how built up over decades.

Dr. Suwelack has been based in Billerbeck, in Germany's Münsterland region, for over 130 years. It is from this base that we now export our products to customers all over the world. These customers value above all our excellent product quality - taste, naturalness and product safety – as well as our extremely high production standards.

Detailed information available at: www.suwelack.de/en

Our portfolio for your success

- **Coffee**
As a pioneer of freeze-drying, Dr. Suwelack has enjoyed a leading position on the market for freeze-dried coffee for over 40 years. We offer our customers a wide range of coffee specialities in premium quality. If you so wish, we can also create unique blends exclusively for you.
- **Bakery**
Dr. Suwelack BAKERY offers you outstanding natural and reliable ingredients for manufacturing bread, biscuits, etc.
- **Milk**
From fresh yoghurt to seductive caramel, dairy products have a wide appeal and are used as a basis for many delicacies and for refining many others.
- **Sweetener**
Dr. Suwelack sweetener is easy to process and portion and is therefore ideal for all sweet product ideas: hot and cold drinks, bakery products, yoghurt or desserts.

