



Alfred-Nobel-Str. 1 | 51588 Nümbrecht

Salim Zor

Phone: 0229330645

Mail: s.zor@delikatessen-berge.de

www.delikatessen-berge.de/en



Enjoy with passion.

About us

Wolfram Berge Delikatessen, based in Nümbrecht, in a small, tranquil town in the heart of the "Oberbergish" country, offers a range of national and international high-quality delicatessen products. The family business, now in its second generation, combines experience, expertise and creativity in the delicatessen sector with professional sales support for the food retail trade. In the 1960s, company founder and gourmet pioneer Wolfram Berge first created „Das Original“ the Ticino mustard sauce in the Swiss canton of Ticino. From then on, Mr Berge is regarded as the inventor of this new type of delicatessen in the form of fruit mustard sauces, which when paired with cheese provide incomparable moments of enjoyment, revolutionising food pairing at cheese counters and still delighting many to this day. In 2020, Wolfram Berge Delikatessen received the German Top Brand award. Full of tradition and passion, the company around owner Janet Berge-Birghan inspires the delicatessen world with unique taste refinements from now on. The range is rounded off by other secret family recipes with first-class ingredients, which are sustainably hand-stirred in the gourmet kitchen of the local manufactory in North Rhine-Westphalia.

Our portfolio for your success

The Wolfram Berge brand is synonymous with delicacies and stands for uniqueness, uncompromising top quality and maximum enjoyment. The exquisite selection of high-quality ingredients combined with recipes that have been perfected in the family business for generations create special moments of enjoyment with friends and family.

- Delicatessen specialist at the cheese counter with high-quality cheese garnishes.
 - Pioneer in sales-promoting presentation using point-of-sale displays.
 - German high-end food pairing range with perfect accompaniments for fine dining.
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| ■ Pairing with cream cheese & feta. Red bell pepper jelly with chili Fruity-Spicy. | ■ Pairing with hard cheese & game. Cassis Sauce with Tasmanian Mountain Pepper. |
| ■ Pairing with fish & meat. Mustard-Dill Sauce Aromatic-Mild | ■ Pairing with poultry & rice. Mango Curry Sauce Exotic Fruity |
| ■ Pairing with shrimp & poultry. Bali Sauce. Mango-Paprika Exotic-Spicy | ■ Pairing with all cheeses. Fig Mustard Sauce. Delicatessen fruit sauce with spicy mustard flavor Sweet-Hot. |

