

A row of eight brown eggs is arranged horizontally on a white marble surface with grey veining. The eggs are slightly out of focus. In the foreground, a blurred green field is visible. Overlaid on the center of the image is the Dorffler logo, which consists of a white rounded rectangle with a gold border. Inside the rectangle, the word "Dorf" is written in a bold, black, sans-serif font, with two red diagonal stripes above the letter 'o'. The word "ffler" is written in a similar bold, black, sans-serif font to the right of "Dorf".

Dorfffler

Dörffler

A known brand with a long history

- 1902 Oscar Dörffler is founding the Dörffler company in Berlin, Germany
- 1914 A second factory is opened in Westphalia.
- 1952 Dörffler celebrates 50 years anniversary.
- 1964 The company is renamed Artland Dörffler and opens slaughtering.
- 1987 Nestle takes over the company.
- 2012 Sprehe Group acquires Dörffler (Meistermacher Convenience Food).
- 2017 Relaunch of the Dörffler brand and introduction of new products to the product range.
- 2018 Dörffler targets the export markets.

... the future is bright.





Our quality promises since 1902

- All products have been subjected to stringent quality controls ever since the founding of Dörffler by Oscar Dörffler back in 1902.
- This quality is confirmed by the introduction of a new promise of quality. (Dörffler Quality Promise).
- Dörffler safety seal labels offers consumer confidence.
- That's our Dörffler Quality Promise.





Bockwurst sausages

- The best seller!! Skinless pork sausages.
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in the popular sizes:
 - 5x50g = 250g
 - 8x45g = 360g
 - 8x90g = 720g





Export Range

The classic performing range for export markets.





Cocktail Sausages

- Traditional German pork sausages.
- 80% Pork.
- Smoked over beech wood.
- Small size sausages for portion control.
- Kids meal component or as an appetizer
- Free from mechanically recovered meat.
- 250g (approx. 7g per sausage)





American Style Hot Dogs

- 80% pure pork.
- Skinless sausage.
- Smoked over beech wood
- Free from mechanically recovered meat.
- Inspiration from American recipe.
 - 6 x 50 = 300g





Frankfurter Sausages



- Made to authentic Frankfurter recipe.
- Sheep casing for firm "knack" bite.
- Smoked over beech wood.
- 80% Pure Pork.
- Free from mechanically recovered meat.
- A real classic for sausage connoisseurs.

- 6 x 41,6g = 250g



Knacker Sausages

- A nice thick pork sausage.
- Firm bite from its pork casing.
- Juicy and meaty flavour.
- 80% Pure Pork.
- Smoked over beechwood.
- Free from mechanically recovered meat.

- 5 x 60g = 300g





Poultry Sausages

- The healthier option, less fat.
- 80% meat content and a high protein level.
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in various sizes.
 - range pending.





Bockwurst sausages

- Sheep casing for firm "knack" bite.
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in size:
 - 10x90g = 900g





sausages



- Sheep casing for firm "knack" bite.
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in size:
 - 5 x 72g = 360g
 - 10 x 72g = 720g





sausages

- Small size sausages for portion control.
- Sheep casing
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in size:
 - 3 x 42g = approx. 125g
 - 5 x 50g = 250g





sausages

- extra long sausages with sheep casing for firm "knack" bite.
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in size:
 - 5 x 80g = 400g





sausages



- Sheep casing for firm "knack" bite.
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in size:
 - 4 x 90g = 360g



sausages

- Sheep casing for firm "knack" bite.
- 80% Pork
- Smoked over beech wood.
- Free from mechanically recovered meat.
- Available in size:
 - 4 x 62,5g = 250g





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