

LECKER

RATE CARD 2024



BAUER ADVANCE

NO 20 | VALID FROM 01.01.2024

CONTENTS

- 01** EDITORIAL CONCEPT
- 02** PUBLISHER AND GENERAL INFORMATION
- 03** DISCOUNT COMBINATIONS
- 04** TECHNICAL SPECIFICATIONS
- 05** FORMATS AND RATES
- 06** DEADLINES
- 07** CONTENT COMPASS
- 08** SPECIAL ISSUES/BOOKAZINES
- 09** AD SPECIALS
- 10** AD SPECIALS DEADLINES
- 11** ADVERTORIALS
- 12** CROSSMEDIA LECKER.DE
- 13** THE PREMIUM FOOD PORTAL
- 14** CONTACTS



EDITORIAL CONCEPT

LECKER – THE CREATIVE FOOD TITLE WITH STYLE

POSITIONING

- » LECKER is culinary lifestyle and continues the trend of uncomplicated cooking with passion and pleasure on each page.
- » LECKER is the innovative food magazine that presents both kitchen classics and the latest trends in modern cooking.
- » A fresh and generous layout with vibrant photos makes your mouth water, lifts your spirits and makes you want to cook.
- » LECKER stands for food and drinks, presents the latest kitchen helpers and everything else about dining and enjoying.
- » LECKER is an important source of inspiration: for many years society has placed more focus on a healthy and conscious diet. More and more people are cooking at home and sharing the experience of a good meal with the whole family.
- » LECKER is also the only food magazine on the market to provide humorous entertainment.
- » LECKER offers an excellent platform for crossmedia communication concepts through lecker.de, its apps for smartphones and tablets, as well as its social media strength.

AUDIENCE

With the innovative format and unique editorial concept, LECKER has been able to attract completely new target audiences to the subject of cooking: young, unconventional and mobile people looking for a new creative approach to the culinary world. Our readers focus on the shared experience when cooking and eating together. LECKER represents a healthy and light cuisine with fresh ingredients that delight family and friends without too much effort. LECKER readers enjoy travelling and like also to be inspired by international dishes when cooking.

For further information on LECKER please visit:
<https://baueradvance.com/brands/lecker/>

LECKER



PUBLISHER AND GENERAL INFORMATION

PUBLISHER

Heinrich Bauer Verlag KG

MARKETER

Bauer Advance KG

ADDRESS OF ADVERTISING DEPARTMENT

LECKER | Burchardstraße 11 | 20095 Hamburg

Tel.: +49 40 30 19 30 48 Head of Magazines/Crossmedia
+49 40 30 19 31 02 Ad Management

Fax: +49 40 30 19 31 24 Ad Management

E-Mail: Head of Magazines/Crossmedia
michael.linke@baueradvance.com
Ad Management
anzeigen@baueradvance.com

PZN (magazine code) 570694

FREQUENCY monthly

ON SALE Friday

BANK

HypoVereinsbank München, IBAN: DE72 7002 0270 0665 8974 43, BIC: HYVEDEMMXXX

VAT ID. DE 118 90 81 49

TERMS OF PAYMENT

Invoices are issued on the first day of sale.

Payment is due within 30 days from invoice date without deduction. 2% discount is granted for prepayment received by the publisher prior to first day on sale, provided no other amounts are outstanding. In case of default in payment or deferment, interest on arrears will be charged at prevailing bank interest rates for current account overdrafts.

TERMS OF BUSINESS

Advertising orders are subject to the "General Terms and Conditions for Advertisements and other Forms of Advertising in Magazines" – see separate rate sheet or visit: <https://baueradvance.com/agb/>

The placement of an advertisement in the print version of a magazine automatically includes, if available, its digital versions (online magazine).



Informationsgemeinschaft zur Feststellung
der Verbreitung von Werbeträgern e.V.
(German Audit Bureau of Circulation)

DISCOUNT COMBINATIONS

BAUER FOOD COMBINATION

LECKER, kochen & genießen, tina
Koch&Back-Ideen, REZEPTE pur



TIP!
Combination
saving*
10%

* See combination rate card for details

TECHNICAL SPECIFICATIONS

For our current and binding technical specifications please visit www.duon-portal.de, also available as pdf download.

DATA DELIVERY

All printing material to be submitted electronically to www.duon-portal.de.



SUPPORT

For support please email:
support@duonportal.de

or call: **+49 40 37 41 17 50**

ONLINE BOOKING

Ad bookings can also be submitted via the online booking system (OBS): www.obs-portal.de



FORMATS AND RATES

FORMATS ON SINGLE PAGES			
Format	Type page (mm) Width x Height	Trim size ¹ (mm) Width x Height	Rates all colours in €
1/1	214 x 176	233 x 190	19.070,-
2/3	142 x 176	149 x 190	16.220,-
1/2 vertical	105 x 176	112 x 190	15.170,-
1/2 horizontal	214 x 86	233 x 93	
1/3 vertical	68 x 176	75 x 190	11.700,-
1/3 horizontal	214 x 56	233 x 63	
Special positions ²			
Back cover page			21.930,-
Inside front cover			21.360,-
SPREAD FORMATS			
2/1	452 x 176	466 x 190	38.140,-

¹ Bleed plus 5 mm top, bottom and outside

Formats on double pages 5 mm top and bottom, inside and outside.

² Discounts and commission apply.

Rates in €
plus VAT if applicable

FURTHER INFORMATION

- » Other formats on request
- » Magazine format: 233 x 190 mm
- » Ad splits, special colours, scented coating, special ad formats and foldouts on request

DEADLINES 2024

LECKER

Issue	On sale* Friday	Calendar week	Ad closing date	Delivery date digital data
02	12.01.2024	02	28.11.2023	28.11.2023
03	09.02.2024	06	28.12.2023	28.12.2023
04	15.03.2024	11	02.02.2024	02.02.2024
05	12.04.2024	15	28.02.2024	28.02.2024
06	10.05.2024	19	25.03.2024	25.03.2024
07	14.06.2024	24	29.04.2024	29.04.2024
08	12.07.2024	28	31.05.2024	31.05.2024
09	09.08.2024	32	28.06.2024	28.06.2024
10	13.09.2024	37	02.08.2024	02.08.2024
11	11.10.2024	41	29.08.2024	29.08.2024
12	15.11.2024	46	01.10.2024	01.10.2024
01	13.12.2024	50	30.10.2024	30.10.2024

FURTHER INFORMATION

- » Final cancellation by ad closing date
- » Subject to change due to editorial considerations
- » Deadlines Ad Specials see **10**

* Deadline for payment if claiming discount according to rate card

CONTENT COMPASS

**CONTENT
COMPASS**

BAUER ADVANCE



[baueradvance.com/
content-compass](https://baueradvance.com/content-compass)

LOOKING FOR SUITABLE ENVIRONMENTS AND SEGMENTS FOR YOUR CAMPAIGN?

Our new "CONTENT COMPASS" tool gives you a comprehensive overview of planned editorial topic environments in our print and digital brands.

NOW YOU'VE FOUND THE PERFECT TOPIC ENVIRONMENT FOR YOUR COMMUNICATION, PLEASE PAY ATTENTION TO THE FOLLOWING:

- » Final confirmation of environment can only be given on the respective issue's ad closing date.
- » Editorial decisions may cause topics to change.
- » There is no competitor exclusion in the topic spread.
- » Please indicate your desired placement when booking.

SPECIAL ISSUES/BOOKAZINES

The popular and successful LECKER special issues in high quality bookazine layout are published four times a year – each running for approx. 3 months at the newsstand. In the special issues the LECKER editors track down the latest trends in cooking and baking and present opulent visuals in the familiar LECKER style. Recipes, reportage and top food photography demonstrate the food competence of LECKER bookazines.



In 2022 LECKER launched the special issue LECKER KIDS. After 3 successful issues in 2023, more issues packed with food power will follow in 2024 to help young families with their day-to-day planning. LECKER KIDS is the cooking and activity magazine for parents with children between the ages 2 and 6 years full of tasty recipes and fun activity pages for the kids.



SPECIAL ISSUES/BOOKAZINES

FORMATS

FORMATS ON SINGLE PAGES		
Format	Trim size (mm) Width x Height	Rates all colours in €
1/1 page	210 x 280 mm	11.480,-
1/2 page vertical	103 x 280 mm	8.790,-
1/2 page horizontal	210 x 139 mm	
1/3 page vertical	70 x 280 mm	6.840,-
1/3 page horizontal	210 x 94 mm	
1/4 page vertical	53 x 280 mm	5.860,-
1/4 page horizontal	210 x 73 mm	
Special positions ²		
Back cover page		13.200,-

¹ Bleed plus 5 mm top, bottom and outside

² Discounts and commission apply

Rates in €
plus VAT if applicable

DEADLINES LECKER SPECIAL ISSUES

Issue	On sale	Topic	Calendar week	Ad closing dates	Delivery dates digital data
01	05.01.2024	ONE POT	01	21.11.2023	21.11.2023
02	26.04.2024	Bakery	17	13.03.2024	13.03.2024
03	26.07.2024	Pasta	30	14.06.2024	14.06.2024
04	25.10.2024	Christmas	43	12.09.2024	12.09.2024

DEADLINES LECKER KIDS

Issue	On sale	Calendar week	Ad closing dates	Delivery dates digital data
01	09.02.2024	06	28.12.2023	28.12.2023
02	07.06.2024	23	22.04.2024	22.04.2024
03	11.10.2024	41	29.08.2024	29.08.2024

FURTHER INFORMATION

- » For further details please contact ad management:
Thies Steffen, Tel: +49 40 30 19 31 48, e-mail: michael.linke@house-of food.com

AD SPECIALS

LOOSE INSERTS

	Courier deliveries	Postal deliveries
max 20 g	104,-	125,-
max 30 g	109,-	136,-
max 40 g	114,-	148,-
max 50 g	119,-	161,-

€ per thousand copies
plus VAT if applicable

FURTHER INFORMATION

- » Heavier weights or gummed elements on request
- » Minimum 30.000 copies
- » No partial booking of postal deliveries
- » See notes on Postal deliveries/Partial circulation

SURCHARGES

Total postal subscription

15,-

€ per thousand copies
plus VAT if applicable

FURTHER INFORMATION

- » No subscription surcharge if minimum quantity courier deliveries and same magazine issue additionally booked.

OVERSIZE INSERTS

	Courier deliveries
max 30 g	130,-

€ per thousand copies
plus VAT if applicable

FURTHER INFORMATION

- » Heavier weights or gummed elements on request
- » Minimum 30.000 copies
- » Postal deliveries on request
- » See notes on Postal deliveries/Partial circulation

AD SPECIALS

TIP-INS

	Courier deliveries	Postal deliveries
Postcards/Coupons *	73,-	84,-
Booklet max 20 g	79,-	95,-
Product samples max 20 g	80,-	100,-

*Size and weight acc. to Deutsche Post AG

€ per thousand copies
plus VAT if applicable

FURTHER INFORMATION

- » Other tip-ins and higher weights on request
- » Minimum order: National printed circulation
- » No partial booking of postal deliveries

BOUND INSERTS

	Courier deliveries	Postal deliveries
max 8 pages	99,-	124,-
more than 12 pages	109,-	147,-

€ per thousand copies
plus VAT if applicable

FURTHER INFORMATION

- » Bound inserts with more pages and gummed elements on request
- » Minimum order: National printed circulation
- » No partial booking of postal deliveries

AD SPECIALS

PRICES

Prices for Ad Specials may rise if they inconvenience processing. Ad Specials combined with other titles are possible by arrangement. Weight-related postal charges levied on subscription circulation are included in these prices. Additional postal charges are applied to product samples and objects with thickness more than 2,5 mm.

CIRCULATION

Calculation and delivery of Ad Specials are based on print circulation figures at order confirmation.

COURIER DELIVERIES

The courier delivered circulation is title-dependent and comprises print circulation for the distribution channels retail, reader circles, airport copies and others, excl. E-Paper.

POSTAL DELIVERIES

Sole booking of postal deliveries (subscription only) is possible for inserts and tip-ins on request.

PARTIAL CIRCULATION

The publisher reserves the right to defer orders for partial circulation to a subsequent issue. If minimum order quantity is not reached, the rate is calculated on basis of minimum order quantity.

CIRCULATION CHECK

Sales and distribution logistics may cause slight deviations from agreed coverage areas. Circulation booked for Ad Specials is subject to fluctuation, therefore exact quantity required must be verified on booking.

SPLIT

Splits are possible for a surcharge and in consideration of minimum order quantities. Splits can only be considered if announced in advance up to 4 weeks before booking deadline.

Further information:

www.baueradvance.com • www.bauer-extras.de

Or on request:

adspecials@baueradvance.com

TECHNICAL PROCEDURE AND DELIVERY

Delivery address and deadlines are indicated in the respective order confirmation. No checks are conducted at printer. Advance notice of delivery must be given in good time by email. Binding technical information, deadlines and delivery requirements can be downloaded from:

www.adspecial-portal.de



PRINT SERVICE

If required the publisher will handle production of Ad Specials. Prices on request.

Visit our homepage for more information on our extended services:

<https://baueradvance.com/solutions-cases/>

AD SPECIALS 2024 DEADLINES

LECKER

Issue	On sale* Friday	Calendar week	Booking deadline Ad Specials	Delivery deadline Ad Specials
02	12.01.2024	02	28.11.2023	13.12.2023
03	09.02.2024	06	28.12.2023	15.01.2024
04	15.03.2024	11	02.02.2024	19.02.2024
05	12.04.2024	15	28.02.2024	14.03.2024
06	10.05.2024	19	25.03.2024	11.04.2024
07	14.06.2024	24	29.04.2024	17.05.2024
08	12.07.2024	28	31.05.2024	17.06.2024
09	09.08.2024	32	28.06.2024	15.07.2024
10	13.09.2024	37	02.08.2024	19.08.2024
11	11.10.2024	41	29.08.2024	13.09.2024
12	15.11.2024	46	01.10.2024	17.10.2024
01	13.12.2024	50	30.10.2024	18.11.2024

FURTHER INFORMATION

- » Final cancellation by ad closing date
- » Subject to change due to editorial considerations
- » No guarantee can be given for reservations. Compensation claims are invalid. Existing reservations:
Reserving party has 48 hours to commit

* Deadline for payment if claiming discount according to rate card

ADVERTORIALS

ADVERTORIALS

Our LECKER editors know exactly how to thrill foodies. With an advertorial clients benefit from the inherent trust our readers have in LECKER.

Our editors design advertorials individually for each client in LECKER look & feel.

Conception and realisation are conducted in close cooperation between publisher and client and/or agency. Advertorials are labelled with the word "ANZEIGE" (advertisement).

RATES

Format	Production costs	Ad rate
2/1 page 4c	3.500,-	see 05 Formats/Rates
1/1 page 4c	2.000,-	

Rates in € plus VAT if applicable.

The costs for advertorials are made up of advertisement rate plus production costs. Production costs are technical costs that are neither discountable nor commissionable and subject to value added tax.

Production costs include: concept, layout, proofing, coordination and repro. Copyright fees for picture material are invoiced separately. The ad rate is based on the current rate card and in consideration of existing bookings.

ADVERTORIAL EXAMPLES

ANZEIGE

Natürlich Lecker erleben

Besondere Events mit viel Geschmack:
Bei der Cooking-Class in der City oder in Pop-up-Restaurants auf dem Lande – dmBio wird zum Erlebnis für alle Sinne

Wegen der Vielfalt und dem Ganzen auch ohne fact'N5. Die City-Cooking Class in Berlin zeigt wie's geht. Man hat eine 100 Prozent Bio, eine gute Portion Handwerk und wohnt dann mit einer Prime Fertigkeit und einem Hauch Experimentierfreude. Unter der Anleitung des Bio-Spezialkuchs Tina Schmitt wird genirt, geschmeppelt und geschmeist. Im Mittelpunkt: nur natürliche Zutaten für ein Maximum an Geschmack. So nah an Ursprung wie möglich, geht auch sonst bei dmBio.

Was nicht ins Produkt muss, kommt auch nicht hinein. Mit allen Sinnen erfahren können die Gewinnerinnen das auch bei den verschiedenen Food-Events von Green Dinner. Ankommen, zurückkehren und genießen ist das Motto dieser Pop-up-Restaurants von dmBio in Zusammenarbeit mit Naturland. Die Idee: Frische, regionale Menüs in Bio-Qualität kommen genau da auf dem Tisch, wo die Zutaten wachsen: auf ausgewählten Naturland-Feldern.

Jetzt mitmachen und dabei sein!

VEGANES GREEN DINNER IN IHRER NÄHE
Vom 26.5. bis 18.9. bietet dmBio regelmäßig zu Tisch. Sie möchten zum Beispiel ein veganes Menü zubereiten und genießen? Dann bewerben Sie sich für das **vegane Green Dinner** am 26.8.27 in Berlin. Mehr Infos, auch zu den anderen Events der **Green Dinner**-Reihe sowie Teilnahmebedingungen und -bedingungen gibt es auf: green-dinner.com

Wie für ein Spiel: Bio-Spezialkuch Tina Schmitt in seinem Diner

ANZEIGE

Plamen Naan Bianco

MIT CAMEBERT CREME & SPARGEL-TOPPING
Das indische Fladenbrot aus der Plamen schmeckt mit unserer raffinierten Käsesoße ganz besonders lecker

Schnittlauch
Kleiner Tipp, derjenigen: Der Alpenhain Camembert Creme Schnittlauch hat eine feine Schnittlauchnote. Der leicht würzige Geschmack überzeugt nicht nur als Brotzutut, sondern auch als Garnitur in verschiedenen Salaten oder als Grundlage für leckere Dips.

Zutaten für 4 Personen:

- 250 g Mehl
- 2 TL EL Zucker
- 1 TL Backpulver
- Salz & Pfeffer
- 120 ml Milch
- 3 EL Olivenöl
- 150 g Creme fraîche
- 125 g Alpenhain Camembert Creme
- 500 g grüner Spargel
- 2 Lauchzwiebeln
- 20 g Petersilie
- 3 EL Agelievessig
- evtl. Organenbällchen zum Garnieren
- Mehl für die Arbeitsfläche

- Mehl, 1 EL Zucker, Backpulver und 1 Prise Salz in eine Schüssel geben. Milch, 1 EL Olivenöl und 75 g Creme fraîche zugeben. Alles mit dem Knethaken des Handrührers zu einem glatten, geschmeidigen Teig verkneten. Teig zugedeckt ca. 30 Minuten ruhen lassen.
- Indischen Alpenhain Camembert Creme mit 100 g Alpenhain Camembert, Salz und Pfeffer vermehren. Spargel waschen, im unteren Drittel schälen und halbrunde Enden abschneiden. Lauchzwiebeln putzen, waschen und in feine Ringe schneiden.
- Teig auf einer bemehlten Arbeitsfläche zu einem länglichen Strang formen und in 4 gleich große Stücke teilen. Jeweils zu ovalen Fladen formen oder ausrollen. Pflanzöl in einer heißen Pfanne ohne Fett kurz rösten. Herausnehmen. Teigfladen nacheinander in der heißen Pfanne ohne Öl von beiden Seiten ca. 2 Minuten knusprig braten. Fertige Fladen warm stellen.
- 2 EL Olivenöl in einer Pfanne erhitzen. Spargel darin von unten 3-4 Minuten anbraten. 2 EL Zucker zugeben und karamealisieren lassen. Mit Agelievessig ablöschen und ca. 2 Minuten einkochen. Lauchzwiebeln zum Spargel geben und etwas miteinander vermengen.
- Fladen zu gleichen Teilen mit der Käsesoße bestreichen, dabei ein wenig Spargel für das Topping zurückbehalten. Fladen mit je 1 Spargel-Mix belegen und mit der restlichen Käsesoße toppen. Mit Petersilien und evtl. Organenbällchen garnieren.

Bestes aus Bayern
Gute Ideen sind langwierig. Das bestätigt die Geschichte einer Dorfbaure, die Anfang des letzten Jahrhunderts im bayrischen Lehen gegründet wurde. Mittlerweile ist aus dem kleinen Betrieb das international erfolgreiche Unternehmen Alpenhain geworden. Die Liebe zur Tradition ist geblieben. Nach immer liefern die Lauchzwiebel aus der Region die Milch für den Käse und

somit auch für den Camembert, das Herzstück von Alpenhain. Seit fünf Jahren gibt es ihn auch als Creme zum Streichen. Obrigens: Alle Herzguten sind frei von Geschmacksverstärkern, Konservierungs- oder Farbstoffen.

Weitere Informationen und Rezepte finden Sie unter www.alpenhain.de

Alpenhain

CROSSMEDIA LECKER.DE

LECKER MULTIMEDIA COMPETENCE

The premium cookery portal LECKER.de is one of the biggest professional food portals and as umbrella brand bundles the total food competence of the Bauer Media Group. Responsive design allows access from all end devices such as desktop, smartphone and tablet with optimal layout. Photos in top professional quality wet the appetite for recipes and provide an appropriate framework for your product communication.

With 4,9 mil. unique users, LECKER.de is the recipe platform for guaranteed indulgence. On LECKER.de you find innovative food videos and premium visual language.

LECKER.de with its topical food trends has knows the taste of the times. (AGOF 2023-03)

LECKER.DE OFFERS

- » more than 45.000 recipes with success guarantee
- » incomparable visuals with professional picture material
- » subject variety with clear page structure and magazine layout
- » competence in advice as well as cooking and baking ideas for novices and experienced hobby chefs
- » an intuitive search function for recipes, digital cookery books
- » cookery school videos
- » bakery school videos
- » high utility, innovative tools and "customized" recipe books
- » seasonal topic specials

CROSSMEDIA COMMUNICATION

As crossmedia brand with print, online, mobile and apps, LECKER covers all important media channels and is the ideal partner for crossmedia communication concepts. Our offers are tailored to the client's individual needs and comprise also advice on and realisation of blogger and influencer marketing.

SOCIAL MEDIA COMPETENCE

LECKER has the largest and most active food community on Facebook with more than 770.000 fans. Aside from Pinterest (1,16 mil. followers) LECKER is also represented on Instagram. (7/23)

More about LECKER.de at:

<https://baueradvance.com/brands/lecker-de/>

Our display rate list:

Preise - Ad Alliance (ad-alliance.de) *

* valid for all campaigns from 01.01.2024

**WWW.LECKER.DE - YOUR ONLINE PLATFORM FOR
CREATIVE COMMUNICATION IDEAS!**



1,16 mil.
PINTEREST
FOLLOWERS

255.000
INSTAGRAM
FOLLOWERS

770.000
FACEBOOK
FANS

THE PREMIUM FOOD PORTAL

DIGITAL INTEGRATION POSSIBILITIES WITH LECKER

INTERACTION

- » Influencer Marketing
- » Reader/Blogger Recipe Contest
- » Competitions
- » Product Test
- » Test Seal

CONTENT

- » Premium Article
- » Premium Channel/Plus
- » Topic Special
- » Recipe Gallery
- » Social Postings

SOCIAL

- » Feed Posts
- » Story Posts
- » Reel Posts
- » Instagram Video
- » Pinterest Pinboards

The screenshot displays the LECKER website interface. At the top, there is a search bar and navigation links for RECHT, REZEpte, SALATE, SOMMER, ZUCCHINI, MAGASIN, and APPS. The main content area features several recipe highlights:

- Dips - Rezepte für würzige Soßen:** A featured article with a photo of a bowl of dip and text describing it as a fresh and healthy option.
- Lieblinge des Monats:** A section with three recipe cards:
 - Einfaches Essen für heiße Tage:** Focuses on quick and easy recipes like fresh salads and sandwiches.
 - Johannisbierkuchen - die besten Rezepte der Saison:** Celebrates traditional German beer breads with seasonal ingredients.
 - Sommersalate - frische Ideen für die warme Jahreszeit:** Offers fresh salad ideas for the summer season.
- Tagesrezept:** A section for daily recipes, featuring **Hähnchen-Zucchini-Lasagne** as the main recipe.
- Die besten Rezeptideen von uns für dich - jeden Tag neu:** A promotional banner for daily recipe ideas.
- Eure Lieblingsrezepte:** A grid of six popular recipe categories:
 - Leichte Sommergerichte
 - Cocktail-Rezepte
 - Salate zum Grillen
 - Rezepte für Zucchini-Pfanne
 - Kalte Gerichte - Rezepte ohne Kochen
 - Die besten Kirschkuchen-Rezepte

CONTACTS

INTERNATIONAL SALES

BAUER ADVANCE KG

Benjamin Schulze
 Director Sales
 Burchardstraße 11
 20095 Hamburg
 Germany
 Tel: +49 211 31 06 08 13

GREAT BRITAIN

Stefanie Stroh-Begg
 Mercury Publicity
 99 Gray's Inn Road
 London, WC1X 8TY
 mobile +44 (0)7798 665 395
 stefanie@mercury-publicity.com

BELGIUM/NETHERLANDS

Gjalt Dijkstra
 IMS – International Media Sales
 Dwarslaan 51
 1261 BB Blaricum
 phone +31 35 685 90 15
 mobile +31 625 003820
 g.dijkstra@imsales.nl

FRANCE

Raela Aldea
 BAUER MEDIA REGIE
 7 rue Watt
 75013 Paris
 phone + 33 1 47 70 90 62
 raela.aldea@bauermedia.fr
 www.bauermediapublicite.fr

SPAIN

Stefanie Franck
 Next International Media Opportunities
 Calle Carril de los Caleros 20-2
 28023 Madrid
 phone +34 917 144 765
 mobile +34 699 883 838
 stefanie.franck@nimonet.com

SCANDINAVIA

Ulrik Brostrøm
 Partner
 JB Media International ApS
 Gråbrødretorv 6, 2nd floor
 1154 Copenhagen K.
 Denmark
 phone +45 23 28 97 63
 ubr@jbmedia.dk
 www.jbmedia.dk

SWITZERLAND

Philippe Girardot
 Phoenix Media SA
 P.a. Comptabilis
 Routes des Jeunes 9
 1227 Les Acacias-Geneva
 phone +41 76 524 70 34
 Philippe@phoenix-media.ch

ITALY

Carlo Tagliabue
 INTERNATIONAL MEDIA LAB LTD
 Via G. Washington 79
 I - 20146 Milano
 phone +39 335 6150497
 CT@intmedialab.com