

## Gloss and separating agents for the sweets industry

The solution for a perfect end product



### Please contact us!

We will be happy to supply samples and detailed product information.

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## Separating agents

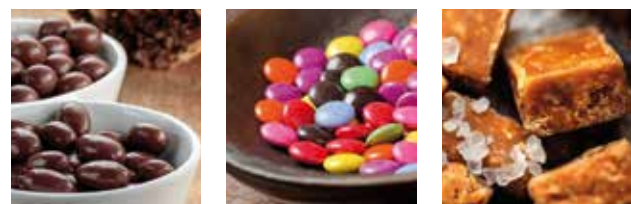
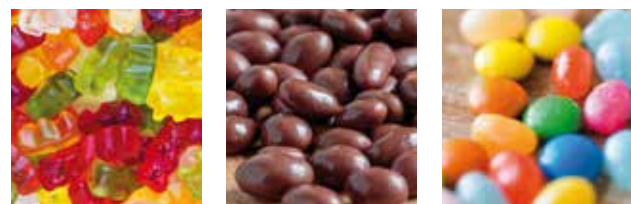
Our separating agents prevent gummi and jelly articles such as gummi bears from sticking together and give them a nice gloss.

Oils in a homogeneous mixture with waxes form the basis for our separating agents.

In addition, further ingredients such as vitamins, flavours or emulsifiers can be used.

## Gloss agents

Our gloss agents are specifically developed for use on products coated in chocolate. For example, they are suitable as a coating for dark chocolate dragées. The gloss agents seal the product and give a nice gloss to icings, even to those produced without cocoa butter.



## Walter Rau gloss and separating agents

Product	Application	Specific features
WR GuT 33	Gloss agent	with starch
WR GuT 44	Gloss agent	without starch
WR GuT Oil 68/MB	Separating agent for gummi articles	MB
WR GuT Oil 68	Separating agent for gummi articles	non palm
WR GuT Oil 73 c	Separating agent for gummi articles	vegan
WR GuT Oil 645	Separating agent for caramel	with lecithin
WR GuT Oil 725	Separating agent for caramel	without lecithin

## Packaging options

Packaging options for gloss agents are aseptic filling into 1,000 l IBC or Bag in Box from 10 to 20 l. Depending on your requirements, we can fill separating agents into 10 l canisters, drums or IBC containers. We will be happy to give you individual advice and compose a product tailored to your specifications.

## Glossing procedure

There are different parameters playing an important role in the glossing procedure that have a strong effect on the result. Important factors for the glossing procedure are air humidity, supply air, the gloss agent used, its dosage and the shape of the chocolate inlays. The surface is of particular importance for the amount of gloss agents – the more uneven the surface, the more gloss agent is needed. The characteristic of a starch-free gloss agent is slower drying, which requires either longer drying period or adapted air humidity.

## Differences in separating agents

Our separating agents differ in application (gummi articles or caramel) and composition for your declaration. Depending on customer requirements, we can offer a vegan product, in which the combination of non-vegan beeswax and carnauba wax yields the best separating results, thus making WR GuT Oil 68/MB our premium product. Since they are fat-based products, our separating agents do not contain allergens, even not by cross-contaminations.

We will be happy to supply samples and detailed product information to enable you to test the functionality with your product.

