



Please find below various packaging options for our products.

 Tinplate buckets 10 litres	 Plastic buckets 25 litres	 Drum 180 kg
 Bag in Box 3-20 litres	 Block 4 x 2.5 kg / 10 kg / 12.5 kg / 20 kg / 25 kg	 Bag 25 kg
 Tank trucks		 Steel IBC (Aseptic IBCs)
 Heated IBCs	 Folding IBC	 Standard IBCs

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**WALTER RAU**  
NEUSSER ÖL UND FETT AG

Healthy and fit  
with oils and fats from Walter Rau





## Your health is close to our heart!

As a manufacturer of high-quality fats and oils, we are well aware of the responsibility we have taken over for the people using our products. This is why our product development not only focuses on functionality but also on well-balanced products in terms of nutritional physiology. From the selection of raw materials to meticulous quality control to careful processing we adjust our work to the latest research results in nutritional science..

## Walter Rau supporting guidelines and research projects in nutritional physiology

Walter Rau expressly commits to the values and objectives of the World Health Organization (WHO), whose latest guidelines explicitly demand a reduction of trans fatty acids, saturated fatty acids, and the share of fat in daily nutrition in order to prevent impairments to health.

Moreover, we participate in elaborating guidelines, e.g. for the minimisation of trans fatty acids – a joint initiative of the Federal Ministry of Food, Agriculture and Consumer Protection (BMELV) and the German Federation for Food Law and Food Science (BLL). Beyond that, we play an active part in research projects of the Research Association of the German Food Industry (FEI) and shed light upon a healthy diet with fats through lecture events at our customers and at institutes.

## This is how we implement insights from nutritional science:

We order best raw materials exclusively from carefully selected growers having proven trustworthy in long-standing cooperation and sharing our ideals and objectives. Extensive and continuous quality controls at our premises on delivery and during the entire production process ensure highest quality.

We always keep a close eye on the latest insights in nutritional science and adjust our production processes accordingly. For example, during hardening (hydrogenation) of fats we employ special processes to ensure that only a reduced share of trans fatty acids is generated.

For years, we have been working on the improvement of our product portfolio in terms of nutritional physiology. Meanwhile, hydrogenated fats play only a minor part at our works. We focus on oil content as high as possible with a healthy share of monounsaturated and polyunsaturated fatty acids.

## Your partner for a healthy diet – also in the future

We will continue our research and development activities focused on valuable products in terms of nutritional physiology. Be sure: with us, the topic "healthy culinary delight" is and will remain a matter for the boss.

We know that health is our greatest asset, and we consider it our core task to foster and preserve both the health of the consumers of our products and of our employees. To this aim, Walter Rau has established a health team developing attractive opportunities in close cooperation with the management that we offer our employees to improve their well-being, following the motto "IN FORM" – Germany's initiative for a healthy diet and more exercise!

### Some interesting facts about fat

Fat is an essential nutrient fulfilling many important tasks in the human body. There are certain fatty acids that the human body is not capable of synthesising, they have to be ingested with the food and are called „essential“. Furthermore, fats are divided into saturated and non-saturated fats, the latter of which should be preferred for a healthy diet.

However, time and again fats give rise to negative headlines, especially with regard to cardiovascular disease. Certain fats (in particular trans fatty acids originating from the hydrogenation of fats) are strongly associated with a higher risk for heart attack and stroke.

**Conclusion: You can't do without fat – but you should choose the right one!**

