



WALTER RAU
NEUSSER ÖL UND FETT AG

Mixtures

Through employing various modification processes we are able to “tailor” our products individually to your application. By mixing different vegetable oils and fats we achieve the desired fatty acid profile and/ or determine the functional properties like, for example, softness and melting behaviour. We can also offer mixtures with additives.

Filling

Our products are consigned in liquid state in tank trucks or containers (also at a special temperature), or pre-crystallised and packed in 7,5-kg to 25-kg units in cardboard or buckets. We can also deliver batch-related filling quantities if the standard filling quantities do not meet your flexibility requirements.

Analytics

Accompanying analytics in order to assure quality

IT-supported batch traceability

Sensorics

Sensorics panel, modern sensorics room

Raw materials

Our equipment infrastructure allows for handling over 50 raw materials. Moreover, we can guarantee variety-specific processing. All raw materials and additives must have food quality and must be kosher, halal, GMO-free, and non allergenic.

Toll processing



Walter Rau
Neusser Öl und Fett AG
Industriestraße 36–40
D-41460 Neuss

Phone: +49 21 31/208-0
Fax: +49 21 31/208-80-251
E-mail: info@WalterRauAG.de
Internet: www.WalterRauAG.de

From vegetable raw materials to innovative products

For more than 100 years we have been refining selected vegetable raw materials to high-quality oils and fats for the food industry and other fields of application. Through adopting established processes, continuous further development, and the combination with state-of-the-art technologies and innovative products we have succeeded in positioning ourselves as a high-performance partner for our customers. Many large-sized brand manufacturers rely on our know-how every day.

We offer consulting and services to our customers during the entire process and inform about possible applications and all related services. Profit from this diligence and expertise with job order processing by Walter Rau – "Your brands in best hands"! Each and every job order processing starts with an in-depth counselling interview in order to exactly define all parameters and to specify the processing conditions. We offer you the following technologies and services for job order processing.



Technologies and services

Degumming, deacidification, and bleaching

During degumming and deacidification by means of caustic soda free fatty acids and minor impurities that impede the fitness for human consumption and usability of the oil are separated. Through bleaching, environmental contaminants and undesired colouring agents are removed and the product colour is lightened. Bleaching is done with fuller's earth and/or activated carbon, these Alternatively are jointly filtered off afterwards. Physical deacidification by distillation could be applied.

Hydrogenation

For products that have been correspondingly pre-processed we offer hydrogenation at our premises. In fat hydrogenation, hydrogen is added to the double bonds within the fat molecules, they are "saturated". As a result, the melting point of the oils is raised and more or less solid fats are generated according to requirements. By employing our state-of-the-art process we achieve products with a reduced content of undesired trans fatty acids.

Interesterification

Through interesterification the melting and crystallisation properties of the resulting fats can be controlled. In doing so, the fatty acid composition remains unchanged, but the distribution of the individual fatty acids in the molecules is randomised.

Steaming/deodorisation

During deodorisation undesired odourants and flavours are separated (particularly hydrocarbons, aldehydes, ketones & lactones as well as free fatty acids) that might cause unwanted odour and taste. Refine your product in one of the most modern plants in Europe. Steaming is done following the principle of vacuum water steam distillation; the oil is subjected to water steam perfusion whilst being exposed to high temperatures. The result is a nutritional oil or fat that is neutral in terms of odour and taste.