

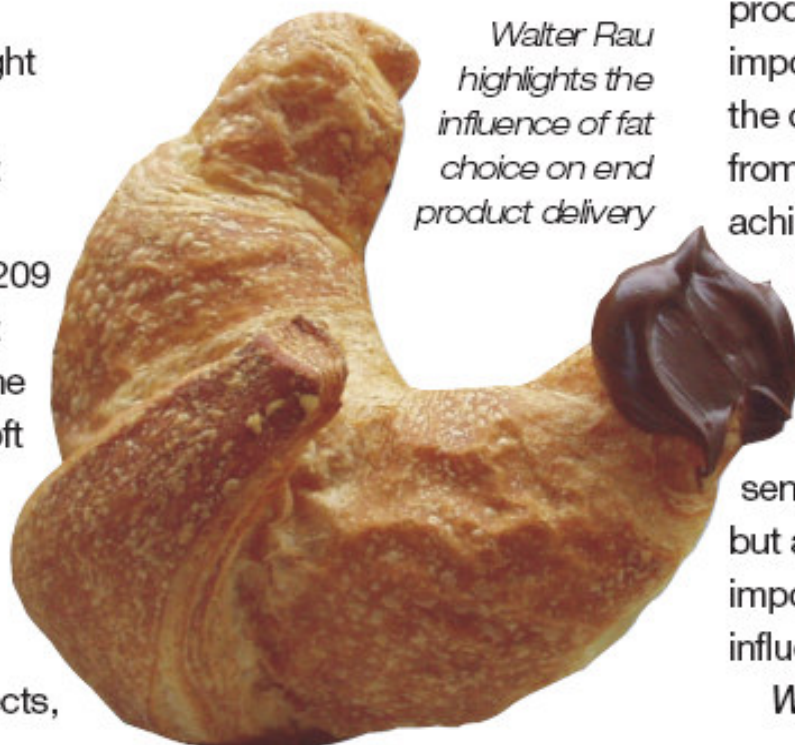
A choice of vegetable oils and fats

Walter Rau Neusser Öl und Fett AG offers a wide range of vegetable oils and fats with different melting behaviour, crystallisation speed and aeration properties for a vast array of applications, and stresses that choosing the right fat can make a significant difference to the end product quality.

In particular, its Nugamin 209 vegetable fat is a smooth fat that can be widely used in the confectionery industry for soft fillings, and is said to have excellent spreadability. It tolerates a high amount of other oils like nut oil in the recipe without migration effects,

and the end products also have good heat stability. According to Walter Rau, Nugamin used in fillings does not require tempering and shows a good flavour release.

Walter Rau highlights the influence of fat choice on end product delivery



The company points out that all fats must be carefully selected for their specific melting behaviour. Although a small proportion of liquid oil can improve the creaminess of a product, for example, it is important for formulators that the oil phase does not separate from the product. This can be achieved by addition of a hardstock, which creates a network and prevents oiling out, suggests Walter Rau. For the eating sensation, creamy consistency but also flavour release are important, and these are directly influenced by the fat used.

Walter Rau, Germany 601