

# WALTER RAU

## Vegetable Fats for Dairy Products

In many dairy products it is possible to substitute vegetable fats for milk fat partially or completely. This may have nutritional or functional advantages.

In contrast to milk fat, vegetable fats offer savings and vary less with the season concerning quality and availability. The fatty acid profile can be optimized with respect to nutritional aspects and it is possible to produce dairy products with an increased amount of valuable polyunsaturated fatty acids. Furthermore, the development of cholesterol-reduced dairy products is possible. Possible applications can be: Cheese Production, Yogurt and Curd, Whipping Creams, and Coffee Whiteners



Walter Rau AG offers the following vegetable fats for dairy products: Kernetta, Palmetta, Bavettin, Canoletta

In cheese fat is essentially involved in the development of structure; fat contributes to a creamy mouth feel. The fat particles interrupt the protein matrix and prevent cheese from getting too solid. Moreover, fat is an important factor for the flavor development during ripening. By the use of vegetable fat during cheese production not only the fatty acid profile may be optimized, but also the cholesterol content may be reduced.

For yoghurt and curd the starting material for the production of fermented milk products with vegetable fats is normally recombined milk based on milk proteins, lactose, water and fat. For products like yogurt, curd and fresh cheeses, the nutritional profile can be improved by the use of vegetable fats, saturated fatty acids and trans-fatty acids may be reduced whereas mono- and poly-unsaturated fatty acids are increased, furthermore the cholesterol content of dairy products may be reduced. A whole range of products similar to cream like whipped cream, liquid coffee whiteners and cooking creams for soups and sauces may be formulated using vegetable fat. In these products vegetable fats partially or completely substitute milk fat. ■

تقدم شركة Walter Rau AG منتجات الدهون النباتي المستخدمة في منتجات الحليب ومشتقاته لاستبدال دسم الحليب بشكل جزئي أو تام. وهي توفر فوائد غذائية ووظيفية للمستهلك إلا أن الدهون النباتية أوفر كلفة وتحافظ على نوعيتها وتوافرها مع تغير مواسم السنة. يمكن استخدام منتجات Kernetta و Canoletta و Bavettin و Palmetta في إنتاج الأجبان والألبان والقشدة المخفوقة ومبيضات القهوة

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