

Walter Rau Ag's Pure Vegetable Fat

Fat is a basic ingredient in the manufacture of bakery products. In dough, it facilitates the mixing of recipe components, contributes to the development of texture and optimizes crumb structure while keeping the quality of the finished products. Consistency, melting point or fatty acid composition are important, therefore, appropriate fat has to be selected carefully in order to achieve optimal baked products with the desired eating qualities.

Biscuits, cookies and cakes differ from breads and rolls in their higher content of sugar and fat. For most of these bakery products the aeration properties are decisive, therefore, a well-balanced proportion of solid to liquid components is necessary. To incorporate and mix the dry recipe components without lumps, a smooth fat is helpful. In the production of long-life bakery products like biscuits and cookies processing technology and parameters, but also crystallization properties of the fat after the baking process are fundamental criteria.

Walter Rau AG situated in Neuss, Germany, offers the following pure vegetable products concerning biscuits, cookies and cakes: Bavettin, Palmetta and Canoletta, which can be used for kosher or halal products.

Normally, fat is only a minor ingredient in the production of bread, however, it influences baking behavior and the properties of



bread during storage. Fat ensures a soft crumb and optimizes bread volume while keeping its good quality.

White breads and toast have a slightly higher content of fat. Solid fat improves volume and keeping qualities, liquid oils contribute to the soft structure. An optimal fat contains a well-balanced proportion of solid and liquid components. ■

إن الدهون هي إحدى الركائز الأساسية للمخبوزات فهي تُسهّل عملية خلط المكونات كما تساهم بتطوير البنية وتحسين نوعية القشرة والمنتج النهائي بشكل عام. تقدم شركة Walter Rau AG الألمانية منتجات "Bavettin" و "Palmetta" و "Canoletta" النباتية والتي من الممكن استعمالها في المنتجات الحلال دون اللجوء إلى الدهون الحيوانية.

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