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CUSTOMISED HIGH-PURITY OILS AND FATS

If you need to remove contaminants from oils and fats or, ideally, even prevent them from occurring, then you need to talk to the refinement experts at Nutriswiss. The Swiss market leader for high-quality edible fats, speciality and organic products purifies raw materials, has its own supply chains and creates customised blends.

First-rate oils

Nutriswiss purifies and modifies oils and fats with defined sensory properties that meet the highest quality standards. The Swiss experts either refine oils provided by clients or use their own established supply chains to source raw materials from around the world. To prevent contamination during transport, they use sealed food-grade containers. Overall, the company's portfolio comprises a wide variety of different raw materials, including certified organic and speciality oils such as shea butter, omega-3-rich algae or fish oil, linseed and algae, linseed or fish oil. Annually, Nutriswiss produces more than 50,000 tons of fats and oils for the food, confectionary, retail, personal care and pharmaceutical industry.

Significantly reduced contamination

When the raw material arrives onsite, the first step is to draw up a comprehensive key figure profile to record any previous

contamination. From this, the experts derive an individual process plan, which is assessed for effectiveness and documented. Nutriswiss is capable of significantly reducing plasticisers, mineral oil residues and pesticides using an exceptionally gentle procedure. By keeping the thermal load as low as possible, the formation of process contaminants is prevented.

Expertise with special and organic oils

For products such as baby food, quality plays a crucial role. These applications are strictly regulated in the EU; low contamination limits apply and they must contain the omega-3 fatty acid DHA. This generally comes from fish or algae oils, which oxidise easily and are difficult to handle. During the last few years, however, Nutriswiss has built up particular expertise in this area. The refined oils show values that are only just detectable with modern equipment and far below the legal limits, even regarding the process contaminants glycidol and 3-MCPD.

The company's application spectrum ranges from tailor-made blends for various food applications to products targeting the bakery industry, such as palm-free filling fats, margarines and fat coatings. In addition to purification and modification, the company also offers

comprehensive product development services and small batch production (500–2500 kg), which are ideal for novel food studies and rare raw materials.

For further information, please visit www.nutriswiss.ch



Omega-3 rich oils derived from fish or algae are a special challenge: Nutriswiss achieves a high yield and excellent sensorial properties with the help of gentle processes.
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