



SPECIALIST IN OIL PRODUCTION AND SEPARATION PROCESSES

Dear Customer, dear Cooperation Partner,

Our world is changing rapidly and we are always facing new challenges. As experts in oil production we are significantly shaping the process of development in this area with our special machines.

Our Newsletter with interesting subjects and exciting themes of our globally active company is intended to arouse your attention and curiosity for current research results and technological developments in the range of oils and fats, biomass and proteins.

Enjoy your reading and have fun in discovering!

Kind regards,

Yours,

Michael Moll and **Niklas Stadermann**



COOKIR – THE REVOLUTION FROM CANADA

Finest oil press cake for cattle

Our Canadian partner Yves Campau recently achieved the technological breakthrough in the field of deactivation of Trypsinhibitors (e.g. Ureas): the 'COOKIR® powered by Reinartz'. This conditioner simplifies and refines the processing of soya and is less expensive to buy and to use than comparable processes. The 'COOKIR® powered by Reinartz' is especially for use in the smaller and medium processing segment and the result is an oil press cake as an animal feed, which makes any cow's mouth water.

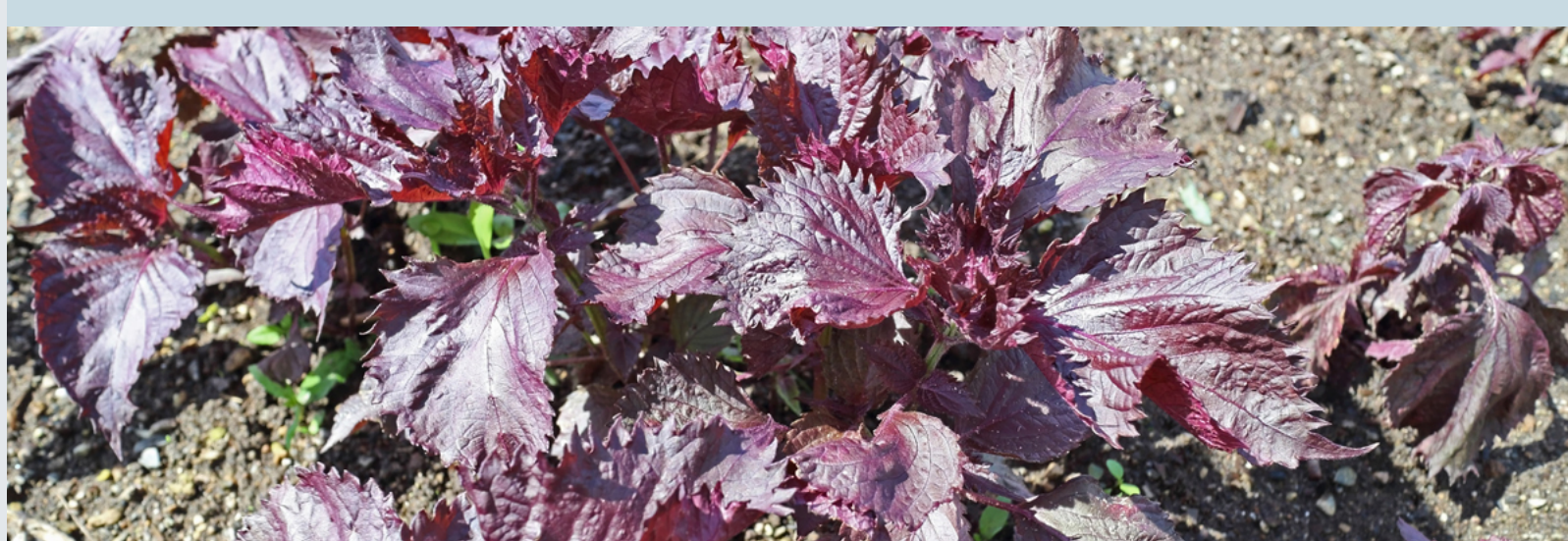
[> MORE](#)

OF FLESH AND FLIES

Why larvae can be the proteins of the future

Reinartz now developed and constructed a special press for Katz Biotech AG. The company breeds high-protein *Hermetia illucens* fly larvae to produce press cake as animal feed – a perfect and alternative feed for fish, pigs and chickens. To make the process more efficient, the new press extracts more fat from the larvae and thus increases the protein content in the press cake. In from addition, the whole thing even is environmentally friendly: Production of one kilo of protein as meat produced by livestock farming needs more than 15.000 litres of water, whereas only 15 litres are sufficient to get the same quantity of protein from fly larvae.

[> MORE](#)



SUPERFOOD FROM PERILLA

How we press the high-quality oil for Korea

Our customer Ottogi, one of South Korea's and Asia's most important producers of foodstuffs was looking for a good oil press for roasted sesame, sesame powder and for the seed of the perilla plant to produce the popular, premium quality perilla oil. Especially for this purpose we have developed and manufactured a press with a special filtration method which carries out the pressing process much more efficient than comparable machines while producing a particularly fine and high-grade oil in a quality which probably is not yet available in supermarkets around here.

[> MORE](#)

WE GET THE BEST OUT FOR YOU

Read more on our company at www.reinartz.de



FOR PURE ENERGY

Liquid and solid residue from oil production can be used to harvest bio-energy, just like grass cuttings and leaves.



FOR VALUABLE FATS

Cold-pressed vegetable oils taste wonderful, and are also really healthy with lots of vitamins.



THE PERFECT FEED

Proteins from the press cakes of vegetable residues from oil extraction as well as from degreased insect flour are the basis for nutritious feed.



FOR PURE OILS

Fine oil does not contain any residue. Reliable filtration separates minute particles from high-quality oils.