# At a Glance

# **Hydrogenation** with MONCAT® Nickel catalysts



- improves the oxidative stability
- modifies texture and melting properties
- reduces triglycerides and free fatty acids

# **Interesterification** with Sodium Methylate Powder



- initiates the fatty acid exchange
- modifies the desired melting behavior

# **Purification** with Alumina, Silica Gel and Bauxite



- enables chromatography, batch extractions and decolorization
- removes impurities
- used for bleachings

#### **HYDROGENATION + INTERESTERIFICATION**

Avoidance of trans fatty acids in manufacturing semi solid oils/fats, such as margarine

# **EVONIK CATALYSTS**

# WHAT'S IN IT FOR YOU IN A PARTNERSHIP WITH EVONIK?

- Access to long standing expertise in catalyst and additive applications
- Broad existing catalyst portfolio proven in various applications and ready to go
- Collaboration with renowned partner for quality requirements in life science and fine chemical applications
- Global presence for support and local production
- One Shop solution for manufacturing oleochemicals and processing edible oils & fats

This information and any recommendations, technical or otherwise, are presented in good faith and believed to be correct as of the date prepared. Recipients of this information and recommendations must make their own determination as to its suitability for their purposes. In no event shall Evonik assume liability for damages or losses of any kind or nature that result from the use of or reliance upon this information and recommendations. EVONIK EXPRESSLY DISCLAIMS ANY REPRESENTATIONS AND WARRANTIES OF ANY KIND, WHETHER EXPRESS OR IMPLIED, AS TO THE ACCURACY, COMPLETENESS, NON-INFRINGEMENT, MERCHANTABILITY AND/ OR FITNESS FOR A PARTICULAR PURPOSE (EVEN IF EVONIK IS AWARE OF SUCH PURPOSE) WITH RESPECT TO ANY INFORMATION AND RECOMMENDATIONS PROVIDED. Reference to any trade names used by other companies is neither a recommendation nor an endorsement of the corresponding product, and does not imply that similar products could not be used. Evonik reserves the right to make any changes to the information and/or recommendations at any time, without prior or subsequent notice. CHROMATOCEL®, DYNOCEL®, MONCAT® and PUROCEL® are registered trademarks of Evonik Industries or its subsidiaries.

evonik.com/catalysts catalysts@evonik.com



**EVONIK**Leading Revord Chemistry

# **Evonik Catalysts**

# Complete Package for Oleochemicals and Edible Oils & Fats





#### ADVANTAGE OF COMBINATION

A full Hydrogenation combined with an Interesterification vs. partially hydrogenated oils leads to the Avoidance of trans fatty acids in manufacturing semi solid oils/fats, such as margarine.

### **MONCAT® Nickel Catalysts**

for Hydrogenation

are supported reduced nickel catalysts embedded in pastilles of hydrogenated vegetable oil. Their ease of use make them ideal for the manufacture of soaps, oleochemicals, vanaspati, margarine, stearic acid, 12-hydroxy stearic acid and many other products.

# **Sodium Methylate Powder**

for Interesterification

is a colorless, highly hygroscopic, strongly basic solid that is highly reactive with water and acids. The powder form assures a minimal formation of unwanted methyl esters.

### Alumina, Silica Gel and Bauxite

for Adsorption/Separation

are adsorbents that have been optimized to efficiently separate product from impurities at the molecular level. Available in different sizes, shapes and sometimes pHs, our complete portfolio of purification adsorbents enables us to tackle your individual challenge.

# **Hydrogenation** with

# **MONCAT®** Nickel Catalysts

- improves the oxidative stability of fats and oils for increased shelf-life
- modifies texture and melting properties of fats and oils for improved products
- reduces triglycerides as well as free fatty acids for oleochemical production
- reduces triglycerides for foods and food precursors.

#### Interesterification with

### **Sodium Methylate Powder**

- rapidly breaks the ester bonds, thus initiating the fatty acid exchange in between the molecules.
- no formation of trans fatty acids.
- modifies the desired melting behavior of the margarine with minimal product losses

#### Purification with

# CHROMATOCEL® silica gel and alumina

- used for liquid chromatography, batch extractions and decolorization
- separates polar and charged molecules from oils and phospholipids
- can be used to remove a wide variety of impurities from fine chemical or pharmaceutical products

### DYNOCEL® 600/900 activated alumina

- granular adsorbent available in 14 x 28 mesh or 20 x 50 mesh
- particularly useful for removing low level polar or charged impurities from oils

#### PUROCEL® bauxite

- $\blacksquare$  for improving color & odor of free fatty acids
- very effective in removal of metal impurities, soaps etc. from aqueous & hydrocarbon streams

