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RAFFINADERIJ-RAFFINERIE
BAETEN & C°
SINCE 1815



FATS AND OILS FOR HUMAN CONSUMPTION

MADE
IN
BELGIUM

RAFFINADERIJ-RAFFINERIE
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COMPANY

Baeten & C° is a fully independent and self-sufficient family company.

We refine animal and vegetable fats and oils for human consumption, mainly ox fat (beef fat) and lard (pork fat).

Baeten & C° strives for great flexibility - both towards suppliers and customers. As we do not work with (exclusive) agencies, our trade partners always have direct contact with our management. This enables us to immediately and adequately answer the customer's/supplier's questions. Our company policy is to develop a close technical and commercial rapport with both suppliers and customers to our longer term mutual advantage.

195 years of expertise combined with our ongoing search for new technologies enables us to achieve a very high level of customer satisfaction.

A main aspect of our company vision is being open to cooperation. We develop new applications or sales opportunities in dialogue with our customers.

Quality, flexibility, food safety and trust are key elements in the policy Baeten & C° follows to achieve good cooperation between suppliers, the regulatory authorities and the customer.

QUALITY AND GUARANTEE

For seven generations we have always strived to deliver high quality products. If necessary we deliver to the specifications of the customer by producing with specific hardness, consistency, colour and taste characteristics. We carry out a strict selection and checks of our raw materials both in our purchase policy and in the field itself.

Every delivery is thoroughly checked before it is admitted in our factory. This enables us to always guarantee the hygiene, (food-) safety and stability of our end products. Our products can be completely tracked via the HACCP system. Our company is officially checked several times a year by the Belgian authorities, represented by the FAVV (Federaal Agentschap voor de Veiligheid van de Voedselketen - Federal Agency for the Safety of the Food chain).

We try to provide good service to our customers through efficient production and direct administrative follow-up.

Baeten & C° works with pre-selected suppliers who work with us on a permanent basis. Through thorough quality selection of the raw materials we guarantee high quality products.

APPLICATIONS

Our products are used for various applications in the food industry, frying and baking sector, bread and pastry bakeries, margarine industry, cosmetics industry, lubricants industry, pet food industry, soap works...



PURE OX FAT (FULLY REFINED HOMOGENISED BEEF DRIPPING) RBD



Ox fat or beef dripping is ideal for frying. It is a stable baking substance optimally suited for all frying preparations at high temperatures.

It is a natural product without artificial preservatives, colorants, taste enhancers and additives.

Ox fat or beef dripping gives that authentic, typical, delicious taste to Belgian chips.

box 4x 2.5 kg - 5 kg - 10 kg - 12,5 kg



PURE LARD (FULLY REFINED HOMOGENISED LARD) RL



Lard or pork fat is used for bread and pastry baking. Preparations for dough, covering of meat pâtés, wok recipes, stews, ...

box 10 kg - 12,5 kg
 buckets 15 kg - 19 kg (on demand)

PREMIER JUS MAX. 0,5% FFA (NATURAL MELTED BEEF DRIPPING) PJ



The natural melted ox fat or beef dripping is the first melt of the kidney fat, 'Premier Jus', originating from beef. This is the best beef fat quality.

This ox fat or beef dripping is unrefined.

box 12,5 kg

PACKERS QUALITY MAX. 0,5% FFA (NATURAL MELTED LARD) PQ



Natural melted lard or pork fat is used for bread and pastry baking. Also used in stews and others. It can also be used as a typical 'dripping' sandwich spread.

The natural melted lard or pork fat is the first melt of the groin fat in pork. This is the best groin fat quality.

This lard is unrefined.

box 10 kg - 12,5 kg
 buckets 15 kg - 19 kg (on demand)

500g

500g

500g

500g

500g

500g

500g

500g

500g

500g

500g

500g