



KLEESCHULTE A G R A R



From the Ölmühle Kleeschulte in Büren

The history of the company Kleeschulte as a medium-sized company extends back to 1934. Today the company is in its third generation, with sites in Westphalian Büren and Rüthen.



Decades of experience in the agricultural sector have shaped into the innovative company you see today. Our emphases are sensible and conscious use and processing of renewable raw materials. The mission statement of our company is "Understand and sensibly use nature".



Healthy right
to the core

Exceptional edible oils



Our **Moritz rapeseed oils Classic and Organic** and the **Moritz sunflower oil Organic** are characterised by their excellent properties, monitored origin, top quality and ecological cultivation, as well as their gentle processing. The delicate taste gives your dishes a special note.

Outstanding quality



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Cold pressed prime quality

Konzeption & Design PROJECT PARTNER
www.ppk.de

Perfect raw materials

Rapeseed oils convince



The bright yellow rape fields provide the raw materials for our rapeseed oils. At harvest, the blossoms change to pods full of black rape seeds with a high oil content.

Sunflower oils inspire

The sun in the seed



Sun-flooded fields full of beautiful sunflowers deliver the clean raw material for our sunflower oils. The seeds are shelled and the extracted oil is light yellow in colour.

Gently cold pressed

Moritz rapeseed oil and Moritz sunflower oil are produced completely naturally using the gentle cold pressing process without the use of additives. Unlike in the industrially manufactured oils, the valuable contents remain and a seed-like, nutty aroma is retained.

Moritz rapeseed oil makes you long for more

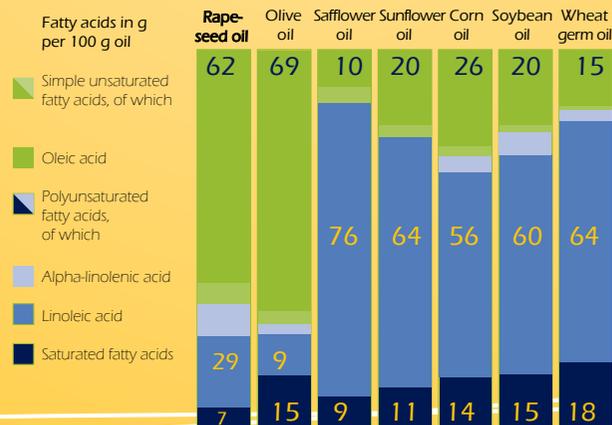


Rapeseed oil is one of the most valuable and healthiest edible oils, which it demonstrates as the all-round talent in the kitchen. Thus, **Moritz rapeseed oil** is the ideal cold pressed rape oil

specialist for salads, dips and marinades. But **Moritz rapeseed oil** also lends a special note when roasting, baking and cooking at lower temperatures of up to 170 °C.

A comparison is worthwhile!

Polyunsaturated fatty acids are essential for life as the body cannot produce them itself. **Moritz Rapeseed oil** is a good choice as it is cold pressed and virgin, and rich in cholesterol-reducing linoleic acid and omega-3 fatty acids.



Source: Prof Dr. Hermann Heseker

Moritz virgin sunflower oil



Our sunflower oil is perfectly suited to conscious nutrition and is also a universal wonder.

The seed oil goes very well with fish, meat, potatoes and pasta dishes or simply with bread and cheese and every kind of salad.

The oil develops its best flavour when it is not heated.

Moritz for good taste

"We are pleased to use **Moritz rapeseed oil** in our modern German cuisine for regional delicacies inspired by Mediterranean specialities. Because **Moritz** is convincing with its light nutty aroma."



Beate and Franz Spieker
Gasthaus Spieker,
Hövelhof-Riege, Germany