Examples for processes with fats and lipids

**Hot-Melt-Coating**
Description: Melted fat is sprayed on powder particles (core material) in order to coat the particles with a layer of fat.
Purpose: Protection of the core material from "environmental" influences, e.g. degradation in the rumen by microorganisms, and protection for further processing.
Examples: ERBO®-Methionin (rumen by-pass DL-Methionine)
Coated lactic acid bacillus

**Matrix encapsulation W/O**
Description: A hydrophilic substance is dispersed and encapsulated in a fat matrix.
Purpose: Protection of the active substance from "environmental" influences (e.g. reduction of hygroscopicity, degradation in the rumen by microorganisms, etc.), target release of the active substance, etc.
Examples: ERBO®-Cholin (rumen protected Choline Chloride)
**Spray agglomeration / Instantisation**

Description: In a first (optional) step a liquid substance is brought into a powder form, which is transformed in a second step into an agglomerated form by means of one or different wetting substance(s) that stick together several powder particles. By choosing a powder product as starting substance, the first spraying step can be skipped.

Purpose: Increasing the quotient of surface / volume in order to enhance solubility and at the same time avoiding the building of dust by forming bigger particle-agglomerates

Examples: Instant milk substitutes (e.g. calf milk replacer)

**Spray chilling**

Description: A hydrophilic substance with a high melting point is brought into a microcrystalline powder form by spraying and chilling the droplets of the melted substance in a cold air stream

Purpose: Easier handling, dosing and mixing properties of a hydrophilic substance with a high melting point Amelioration of rumen stability and digestibility of high melting fat products for farm animals

Examples: ALLikon® (rumen by-pass, microcrystalline fat product)