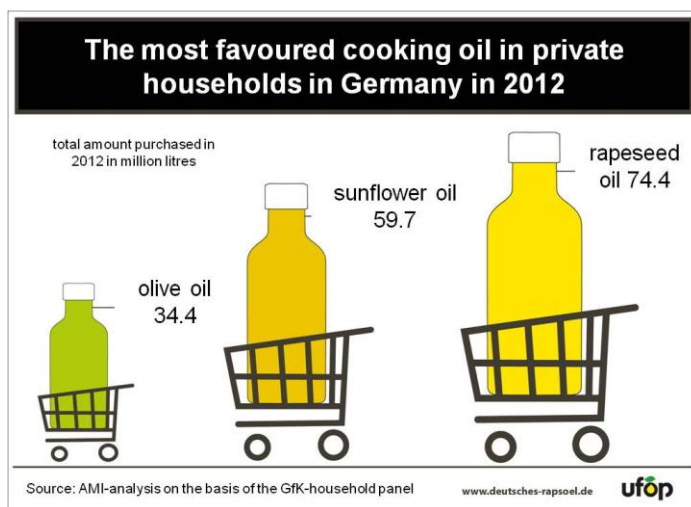


Yellow, healthy and a multi-talent: oil seed rape

Vitality, lust for life, cheeriness – all this is symbolised with the colour yellow. When rape seeds are flowering in bright yellow, these fields are formative elements of the landscape. Oil seed rape is one of the most eye-catching crops in German agriculture, and is grown approximately on every tenth field in Germany at present. However, the colour-intensive blossom is not the only inspiring feature: rape seed oil, hardly known in domestic kitchens some 15 years ago, has become the cooking oil no 1 in the meantime – well ahead of sunflower and olive oil – and has extended the lead ever since continuously.



In 2012, every German citizen consumed about 0.9 litres of edible rape seed oil, which is available as refined or cold-pressed oil. When conquering German kitchens, rape seed oil has surely convinced consumers also thanks to its “inner values” – a very healthy fatty acid composition. About 60 % are mono-unsaturated fats, and roughly 30 % are polyunsaturated fats. The latter are essential, as the human body cannot produce polyunsaturated fats itself. Accordingly, rape seed oil is an important element of a “cardio-vascular healthy” diet.

From 2.3 to 3 kg of seeds that are sown per hectare, and up to 5,000 kg of harvested oil seed rape with about 43 percent oil content, roughly 2,150 litres of oil can be produced and then be processed to edible oil or biodiesel.

Nowadays, oil seed rape is the most important domestic oil crop; as it has high protein content as well, 5,000 kg will deliver about 2,850 kg of feeding-stuff in addition to the oil. Depending on how this is produced, the by-product is either called “colza cake” or “coarse colza meal”. Oil seed rape proteins are very important as domestic fodder for cattle and pork.

Beyond offering a colourful pleasure to the human eye, flowering rape seed therefore also means good and healthy food and feed products.