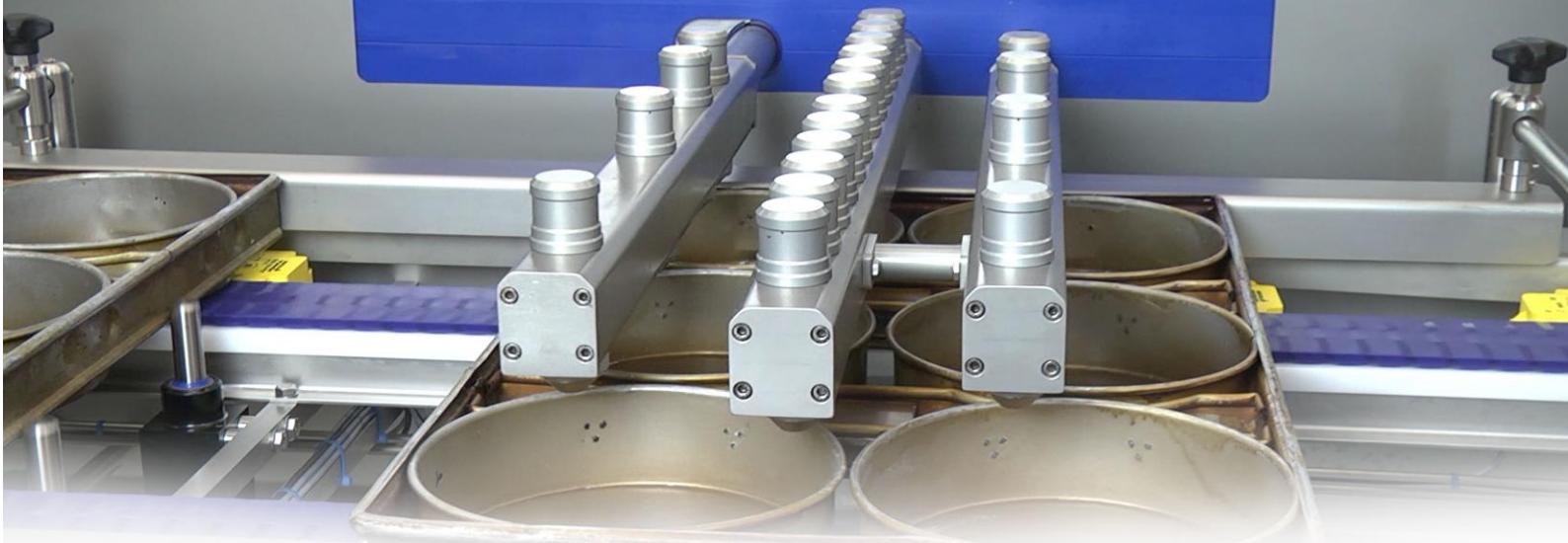




*A guide to the perfect release at
a lower cost for the baking industry*



Lower your cost-in-use, reduce your oil usage by 50-80% and increase the quality of your baked goods by using a high-quality releasing agent

Made with natural oils that are Non-GMO, Allergen and Soy Free

Each industrial bakery encounters their own challenges when it comes to de-panning baked goods. A bakery's daily objective is to produce great products in an efficient manner at the lowest cost possible. However, it's not always easy to recognize a potential problem or ways to find improvements. We are here to help!

Releasing your confectionary products from tins, moulds, and trays can be extremely challenging. De-panning your products perfectly, depends mainly on two things, a powerful releasing agent combined with a reliable spraying system.

In [this blog](#), we discuss multiple issues that industrial bakeries experience during the de-panning process. Some examples could be products sticking, whilst leaving debris and waste behind in the molds, causing excessive waste. In other instances, the spraying system could be over spraying or using a high dosage of releasing agent with inaccurate spraying patterns.

With the right releasing agent, combined with a quality, low air pressure spraying system, we can eliminate all these problems while reducing your oil usage by 50-80%

Using a quality releasing agent and application, can provide a significant cost saving solution while preventing your products from sticking to your baking materials. Significant savings will come from the reduction of oil needed to get that perfect release, and at the same time eliminating overspray. A perfect release equals less waste and a cleaner work environment.



When you choose Sonneveld releasing agents for de-panning, you are choosing a powerful tool and when used correctly, it will provide a perfect release every time. All our releasing agents use high-quality ingredients, such as wax, lecithin, and vegetable oils. The combination of these ingredients, formulate a releasing agent with strong hanging properties. With a precise and even spray pattern, the releasing agent will create a thin film between the baking tin, allowing your baked goods to easily separate from the mold. The result is a beautiful end product with increased profits!

Sonneveld Group

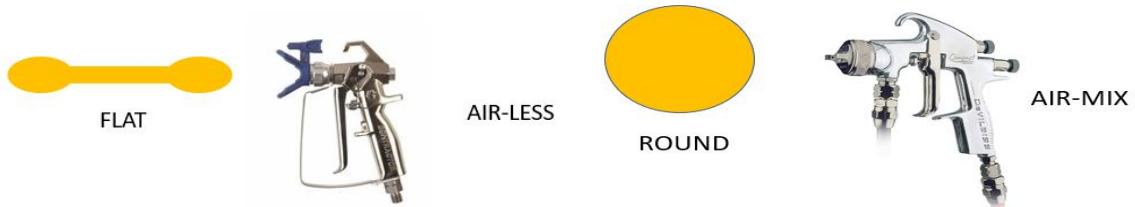
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In order to reach a lower cost in use, we advise using an air-mix spray system, as opposed to using an air-less system, which requires more pressure. The increased pressure will lead to overspray and cause a dirty working environment. With air-mix technology, less pressure is being used and keeps the environment clean.

Here's an example:

When using a thick or concentrated releasing agent with a low-pressure air-mix spraying system, you only need approximately 1 bar (14.5 psi) of pressure to accurately spray your pans or molds. Using this system will result in a lower dosage amount per mold and eliminate overspray, which is normally seen with an air-less system.

An air-less system will not accommodate thicker or a higher concentrated oil. It will require a higher air pressure setting (approximately 6 bars) and the spraying pattern will be flat or disperse in a straight line. The air-less spraying system will also require more oil usage, which will increase your cost per release by 50-80%.



Releasing Options:

Gold Wax Aerosol

The perfect option for the smaller bakery who needs a simple solution to de-pan baked goods. Not only is it a powerful releasing agent, but our formulation also requires less. In addition, size matters! You get more bang for your buck with our 20 oz cans. Most cans are 8,10,12,14 and 16 oz's, while costing more!



The Easy Go Pro

This is a small air-mix option, giving the perfect solution for bakeries who want to move away from aerosol cans, while creating a more environmentally conscious workplace. The Easy Go Keg Pro is easy to use, replaces approximately 60-70 aerosol cans per keg and is made of 80% recyclable material!



Customer Success

A bakery, with de-panning issues and a greasing machine that produced a significant amount of overspray, needed to find a better solution while creating a cleaner work environment. In addition, the spraying pattern in the molds from their machine were inconsistent. This resulted in a lot of product waste and debris left in the pan.

After a thorough analysis, we found the solution by upgrading their line with the Uni 800 Spraying System and switched to a quality releasing agent made by Sonneveld. The advanced nozzle technology from Unispray, combined with the Sonneveld Goldwax 250, not only provided a perfect release, but reduced their usage by more than 50%. Overall, we provided the customer with a lower cost per release and over \$240,000 in savings annually just in reduced oil usage.

A perfect release at a lower cost can be achieved with Sonneveld releasing agents. All our products are made out of 100% pure vegetable ingredients, while remaining Non-GMO, Allergen and Soy free.

