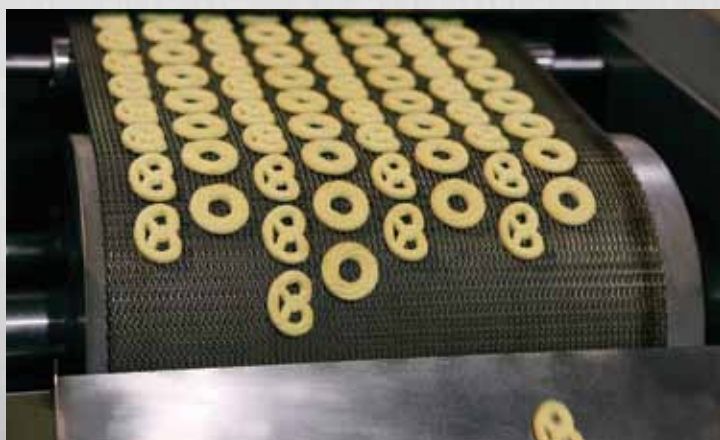




## THE SECRET TO AVOIDING STICKY SITUATIONS.

Our line of **SECRET SURFACE AGENTS™** offers a broad range of release and processing aids designed specifically for all your food manufacturing needs. See how we can help you achieve better performance and more efficient results.

 **PAR-WAY TRYSON  
COMPANY**  
The Makers of **Vegalene®**







**Par-Way Buttery-Top** works as a flavor topping on breaded products.

## VEGALENE® ALL PURPOSE RELEASE AGENTS

**Vegalene® Food Release** is a 3-oil blend all-purpose food release agent used on bands, conveyors, screens or molds.

**Vegalene® Canola Food Release** is a canola-based all-purpose food release agent used on bands, conveyors, screens or molds, available in an allergen-free blend.

**Vegalene® Lecithin Free Food Release** is an all-purpose food release agent used on bands, conveyors, screens or molds, available in lecithin-free and allergen-free options.

## PAR-WAY GRID RELEASE

**Par-Way Grid Release** is an excellent grid release oil for waffles, pancakes or sandwich production used to prevent build-up and extend equipment life.

## MEAT PRODUCTS

**Par-Way Netting Release** removes all types of netting from smoked meats without tearing the product.

**Par-Way Meat Release** is a lecithin free mold release for processed meats that minimizes coring and increases yield.

## GLAZES AND ADHERENTS

**Bake-Sheen® Glaze and Adherent** is an egg wash substitute used for adding shine and adhering particulates to baked goods.

**Bake-Sheen® Glaze and Adherent LV** is a lower viscosity formula used for adding shine and adhering particulates to baked goods.

## FLAVORED TOPPING OILS

**Par-Way Buttery Top** is a butter-flavored topping oil for breaded seafood and meat.

**Par-Way Zesty Garlic** is a buttery garlic-flavored topping oil for a variety of processed foods such as breads, snack foods, vegetables, seafood and meats.

**Par-Way Olive** adds an olive oil flavor to a variety of prepared foods such as pizza dough, breads, pasta and vegetables.

**Bake-Sheen® Glaze and Adherent** is ready-to-use and requires no refrigeration. Great for browning or adding shine to breads, rolls, pies and nutrition bars.





## BAK-KLENE® BAKERY PRODUCTS

**Bak-klene® Bread Classic** is a blend of soybean oil and mineral oil that is specifically proportioned for bread pans and can be applied with brush or spray equipment.

**Bak-klene® Bread Masters** is a superior bread release blend of winterized soybean oil, coconut oil and mineral oil that enhances browning and improves pan life.

**Bak-klene® Bread Presidents** is an all-vegetable pan release oil for bread and yeast-raised products. Used when mineral oil is not acceptable.

**Bak-klene® Cake Classic** is a high-viscosity blend of soybean oil, starch and cottonseed flakes designed to release high-sugar cakes or muffins.

**Bak-klene® Cake Masters** a low viscosity blend provides excellent release for high-sugar cakes and muffins and allows brush application to eliminate fry lines caused by over greasing.

**Bak-klene® Cake Premier** includes the highest percentage of release agent for the most demanding release applications, allowing user to retard batter in pans prior to baking.

## PAR-WAY BAND OILS

**Par-Way Band Oil Premier** can be used as an emulsion upon adding water and is used on bands, conveyors, screens and electrostatic oilers for release of meats, baked goods or prepared foods.

**Par-Way Band Oil Masters** is a release oil for solid and perforated bands, containing a high lecithin percentage for difficult release conditions.

## PAR-WAY PROCESSING AGENTS

**Par-Way Premium Processing Agent** is used on solid and perforated bands, conveyors and screens and contains mineral oil to extend band-cleaning life.

**Par-Way Processing Agent** is a high smoke point agent used on solid and perforated bands, conveyors and screens where mineral oil is not acceptable.

**Par-Way Coconut Release** is used on solid and perforated bands, conveyors and screens.

## PAR-WAY TROUGH RELEASE

**Par-Way Classic Trough Release** is a vegetable oil blend for troughs that holds to sprayed surfaces without running or pooling and provides complete lubricity for proper dough expansion.







# MAXIMIZE YOUR MANUFACTURING PROCESS.



In today's high-speed manufacturing world, product quality suffers and economic losses mount when products stick and result in build-up on equipment. With the right adjustments, you can improve overall yield and avoid cleaning shutdowns that affect your bottom line. Discover the broad range of Par-Way Tryson products formulated to help you boost quality, enhance effectiveness and reduce costs in every aspect of your manufacturing process. Custom formulations are available.

Par-Way Tryson lubricants and release agents are designed to:

- Facilitate application
- Enhance product
- Reduce down-times
- Simplify cleaning
- Extend equipment life
- Increase product yields



Our products are specially formulated to accommodate:

- High-temperatures
- Low-fat, low-moisture and high-sugar formulations
- Persistent surface sticking
- Preservative and antioxidant requirements



**Bak-klene® Cake Premier** is a release agent designed to minimize product damage and enhance production throughput for high-sugar bakery formulations.

## PRODUCTS TO MEET DIETARY RESTRICTIONS

Par-Way Tryson offers Allergen Free, Trans-Fat Free and Lecithin-Free lubricants and release agents for special processing or allergen restrictions. All products are Kosher Pareve.



**Bak-klene® Bread Masters** is designed for all bread and yeast-raised products. Results in reduced oil usage as well as longer pan and glaze life.



800-642-0088 | [www.parwaytryson.com](http://www.parwaytryson.com)  
Par-Way Tryson Company—Certified WBENC

