



Meet
Par-Way Tryson.
We'll Meet
Your Challenges.

Spray Releases
and Pan Oils
for the
Food Processing
Industry

Innovation,
Service and
Exceptional Quality
to solve your
industrial needs.

Spray releases and pan oils
formulated to bring you better yields,
less waste.

At Par-Way Tryson, our wide range of spray releases and pan oils is uniquely designed to solve food processing challenges across a variety of industries. Serving food processing partners in the bakery, snack, confectionery, processed meat, prepared foods and pet food industries, to name a few. When you partner with us, you'll achieve improved yields and efficiency. Our specialized formulations will help eliminate sticking, reduce costly waste and minimize food buildup, making cleanup more efficient.

We will help keep your processes running smoothly while maintaining your quality assurance standards for product integrity in flavor and appearance.

We offer a wide range of solutions in categories designed to help improve your food processing—

➤ **PERFORMANCE**

Surfaces

- Molds, pans, sheets and screens
- Bands, belts and conveyors
- Nettings and casings
- Extrusion

Processing Conditions

- High heat
- High sugar

➤ **FLAVOR**

Topping Oils

- Buttery
- Zesty Garlic
- Olive

➤ **APPEARANCE**

Glazes and Adherents

- Regular
- Low viscosity





Products available
in pails, drums
and totes.

Our clean label formulations help keep your ingredient list short.

Along with improved performance we offer clean label formulations that are in sync with today's industry and customer demands. At Par-Way Tryson we constantly monitor industry trends and work to provide the specific solutions that your operation will need. We have a variety of spray release and pan oil solutions to assist you with your clean label claims. We have products that are—

- **Non-GMO**
- **PHO free**
- **Allergen free**



Custom formulations— the innovation you need.

The food processing specialists at Par-Way Tryson are experts at solving our partner-customers' specialized and complex issues. If we're not currently making a formulation that precisely fits your specific needs, we'll create one. We take great pride in our ability to formulate custom blends that solve the unique needs of our customers. It's one reason so many of our customers think of us as a partner rather than just a supplier.



Par-Way Tryson Company
 People
Working
Together
The Makers of Vegalene®



Our production team

Family run and made in the U.S.A.
for more than 65 years.

Par-Way Tryson has brought a rich tradition of innovation, service and exceptional quality to the industrial food processing category since its founding in 1948. We're committed not merely to upholding this legacy, but to building upon it. Since the beginning, our approach to excellence has centered on one thing: solving the customer's problem.

H. Wayne Hanson launched Par-Way Tryson with a special release coating that prevented bakery goods from sticking to new and reglazed baking pans, which had been a challenge for bakers up to that point. As we have grown through the years, we have taken on—and solved—even more vexing customer challenges for a wide range of food processing companies.

Today we are strategically poised for the future by being part of the PLZ Aeroscience family—a leading aerosol manufacturer and packager with locations throughout the U.S. and Canada.

What challenge may we partner with you to solve?

Learn more at parwaytryson.com/industrial.

 **PAR-WAY TRYSON
COMPANY**

800.642.0088

parwaytryson.com/industrial



Our Industrial Spray Release and Pan Oil Products for Food Processing

No matter your particular need Par-Way Tryson offers a wide array of formulations uniquely designed to solve your tough food processing challenges and help improve your operation.

All our industrial products are Kosher Pareve and available in pails, drums or totes.



All-Purpose Release Agents

Our clean label formulations help keep your ingredients list short while helping with some of your most difficult release challenges.

🍯 PHO-Free 🍯 Allergen-Free 🍯 Lecithin-Free 🍯 Non-GMO 🍯 Organic



Vegalene® Food Release

Our flagship formulation and a leading branded release spray in foodservice. A unique blend of premium oils including Canola, Sunflower and Soybean.

Vegalene® Canola Allergen Free

A blend of Canola Oil and Sunflower Lecithin. *Also available in a Lecithin-Free formula!*

Vegalene® Non-GMO

A blend of Sunflower Oil and Sunflower Lecithin

Vegalene® Organic

A blend of Organic Sunflower Oil and Organic De-oiled Sunflower Lecithin

Par-Way® Coconut Release

A blend of Coconut Oil and Sunflower Lecithin

Baking Release Agents

Surpassing expectations of bakeries for more than 70 years.

🍯 Bread Release 🍯 Trough Release 🍯 Cake Releases

Bak-klene® Bread Classic

A blend of Soybean and Mineral Oil specifically proportioned for bread pans

- Extends glaze life up to one year
- Can be applied with brush or spray equipment

Par-Way® Classic Trough Release

All Vegetable Oil blend for troughs that holds to surfaces without running or pulling

- Provides exceptional lubricity for proper dough expansion
- *Thixotropic solution; spray without heat or agitation*



Bak-klene® Cake Masters

A blend of Soybean Oil, Starch and Flavor for high sugar ratio cake and muffin formulas. Provides a uniform release even on the most difficult doughs.

Bak-klene® Cake Masters CS

A Gluten-Free formulation

Bak-klene® Cake Premier

A blend of Canola Oil, Soy Lecithin, Wheat Starch, Silicon Dioxide and Natural Flavor that is high in viscosity and allows users to retard batter in pans prior to baking.

Egg Wash Alternative

A golden-brown shine for your baked goods with no contamination concerns.

🔗 Glazes/Adherents

Bake-Sheen® Glaze Adherent LV

An egg wash substitute for all baked goods where a shine is desired

- After bake application for optimum shine
- Use as a tacking agent
- Water based emulsion with a modified food starch
- Contains no egg – no salmonella risk



Processing Agents

For bands, conveyors, screens and molds

🔗 Non-GMO 🔗 PHO-Free 🔗 Allergen-Free

Par-Way® Processing Agent

Excellent release oil for dehydrators and other band applications where mineral oil is not acceptable

- Use on solid and perforated bands, conveyors and screens for dehydration, eggs, confectionary, pretzels, waffles and pancakes, pet foods and prepared foods
- High smoke point
- *Also available in a Lecithin-Free formula.*

Par-Way® Premium Processing Agent

Excellent release oil for dehydrators and other band applications

- Contains mineral oil to extend band cleaning life
- Use on solid and perforated bands, conveyors and screens for dehydration, eggs, confectionary, pretzels, waffles and pancakes, pet foods and prepared foods
- *Also available in a Lecithin-Free formula.*



Meat Release Agents

Solutions created specifically for meat products.

Par-Way® Meat Release

- Use with molds, casings and nettings for processed meats
- Minimum coring and maximum yield when sprayed into any type of mold
- Clings to nets minimizing dripping and cleanup time
- Excellent on rods and racks with smoked meats
- Spray on slicers to prevent build-up and make cleanup easy
- Also available in allergen-free formulas



Flavor and Topping Oils

Add flavor to foods.

Par-Way® ButteryTop™ Oil

Topping oil for seafood or chicken that is also trans-fat free

- Excellent on breaded products to give a buttery taste without salt

Par-Way® Zesty Garlic Oil

A Garlic and Canola Oil blend to add buttery garlic flavor to a variety of processed foods

- Applications can include spraying on proteins, breads, veggies and other prepared foods to add a burst of garlic flavor

Par-Way® Olive Oil

An Extra Virgin Olive Oil and Canola Oil blend that delivers the fresh, distinctive flavor of olive oil to season a variety of prepared foods

- Use on pizza dough, breads, pasta, vegetables and other prepared foods



What's your sticking challenge?

Don't see the exact product you need? We can discuss a custom formulation.

Contact us at 800.642.0088 or learn more at parwaytryson.com/industrial.

