



Full range of bakery releases, meeting the variety of baking needs.

BAKERY PRODUCTS

Bread Releases APPLICATION

Classic Bread

A blend of soybean oil and mineral oil specifically proportioned for bread pans.

FEATURES/BENEFITS

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

Classic Bread LF

A new lecithin free formula delivering the same performance as Classic Bread.

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

Masters Bread

A blend of winterized soybean oil, coconut oil and mineral oil for superior bread release.

- Extremely low iodine value balanced with proper smoke point tolerance.
- · Enhances browning.
- Results in reduced oil usage.
- · Longer pan and glaze life.
- Kosher Pareve.

Presidents Cup Bread

An all vegetable pan release oil for bread and yeast-raised products. Designed for applications where mineral oil is not acceptable.

- High smoke point.
- Kosher Pareve.

Classic Trough Release

A vegetable oil blend with excellent clinging properties for troughs.

- Holds to sprayed surface without running or pooling.
- Provides complete lubricity for proper dough expansion.
- Thixotropic solution; spray without heat or agitation.
- Kosher Pareve.



A Certified WBENC

Effective and uniform release for all types of cakes.



Release high-sugar formulas with ease.

BAKERY PRODUCTS

Cake Releases APPLICATION

Liquid Trough Release

An allergen free trough release that is pourable from totes, tankers and drums.

FEATURES/BENEFITS

- Same clinging properties as Classic Trough.
- Holds to sprayed surface without running or pooling.
- Provides complete lubricity for proper dough expansion.
- · Spray without heat or agitation.
- Kosher Pareve.

Classic Cake

A homogenized blend of soybean oil, starch, cottonseed flakes designed to release high sugar cake or muffin formulas.

- Allows greasing pans hours before depositing batter.
- High in viscosity.
- Kosher Pareve

Masters Cake

A homogenized blend of soybean oil, starch, cottonseed flakes and flavor with added release agent for high ratio cakes and muffins.

- Excellent for high-sugar cake or muffin formulas.
- Mix prior to use.
- Batter should be deposited no more than 30 minutes after greasing.
- Low in viscosity for application with brush to eliminate fry lines.
- Kosher Pareve.

Masters Cake CS

An allergen free version of Masters Cake that replaces wheat starch with corn starch.

- Excellent for high sugar cake or muffin formulas.
- Mix prior to use.
- Batter should be deposited no more than 30 minutes after greasing.
- Low in viscosity for application with brush to eliminate fry lines.
- Kosher Pareve.

Presidents Cup Cake

A low flour blend formulated especially for the demanding requirements of high speed baking processes.

- Use with cake, muffin or sheet pans.
- No separation, last minute blending or stirring.
- Consistent, even pan coverage with no pooling.
- Uniform product appearance, good color and volume with no excess oil on cake.
- Easy clean-up.
- Kosher Pareve.



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Effective and uniform release for all types of cakes.

Non-stick solutions to any food processing needs.

BAKERY PRODUCTS(cont.)

Cake Releases (cont.) APPLICATION

Premier Cake

Highest percentage of release agent for the most demanding release applications.

FEATURES/BENEFITS

- High in viscosity.
- Allows user to retard batter in pans prior to baking
- Kosher Pareve.

Premier Cake TF

A trans fat free version of Premier Cake that is excellent for high sugar ratio formulas.

- High in viscosity.
- Allows user to retard batter in pans prior to baking.
- Kosher Pareve.

PROCESSING AGENTS

Product APPLICATION

DH-135

Use on solid and perforated bands, conveyors, and screens in the following:

Dehydration, eggs, confectionary, pretzels, waffles and pancakes, pet foods, and prepared foods.

DH135-LF

A lecithin free version of DH-135. Used as an excellent band, belt or mold release.

FEATURES/BENEFITS

- Contains mineral oil to extend band cleaning life.
- Kosher Pareve.

- Contains mineral oil to extend band cleaning life.
- Kosher Pareve.

DH-10

Use on solid and perforated bands, conveyors, and screens in the following:

Dehydration, eggs, confectionary, waffles and pancakes, pet foods, and prepared foods.

- No mineral oil.
- High smoke point.
- Kosher Pareve





Par-Way Tryson offers a variety of allergen-free release agents and processing aids.



Keep your bands and belts releasing well.

PROCESSING AGENTS

Product APPLICATION

DH10-LF

A lecithin free version of DH-10 used as an all purpose processing aid where mineral oil is not acceptable.

FEATURES/BENEFITS

- No mineral oil.
- High smoke point.
- Kosher Pareve.

C-148

Use on bands, conveyors and screens in the following operations:

Meats, cereal bars, prepared foods.

- A semi-sold liquid that requires heating capability.
- Best oil to deter build-up.
- Lowest IV release oil to prevent oxidation.

C-148-SF

An allergen free version of C-148 with sunflower lecithin to eliminate soy.

- A semi-sold liquid that requires heating capability.
- Best oil to deter build-up.
- Lowest IV release oil to prevent oxidation.

Vegalene® Canola SF

Excellent all purpose food release agent. Use on bands, conveyors, screens, or molds in the following applications:

Meats, cereals, prepared foods, and pasta.

- Allergen free blend with sunflower lecithin.
- Kosher Pareve.

Vegalene® Canola LF

Use on bands, conveyors, screens, or molds in the following applications:

Meats, cereals, prepared foods, and pasta.

- Lecithin Free.
- Allergen Free.
- Kosher Pareve.

Premier Band Oil LF

Use on bands, conveyors, screens for release of meats, baked goods, or prepared foods.

- Water soluble food release emulsion.
- Lecithin Free.
- Kosher Pareve.



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Meat processing aids for a clean label.

Meat Products APPLICATION

Par-Way Netting Release LF

Release for netting on smoked meats. Used on all types of netting. Applied before cooking.

Par-Way Meat Release

Lecithin free mold release for processed meats.

FEATURES/BENEFITS

Lecithin Free.

PROCESSING AGENTS (cont.)

- Remove netting without tearing meat.
- Improves appearance of final smoked meat product.
- Kosher Pareve.
- · Allergen Free.
- Minimizes coring.
- Increases yields.
- Sprayable into any type of mold.
- Kosher Pareve.

SPECIALTY PRODUCTS

APPLICATION

Bake-Sheen Egg Wash Substitute

An egg wash substitute for all baked goods where a shine is desired. Apply after bake for optimum shine on bread, pies, croissants, etc. Use as a tacking agent to adhere seeds to baked goods. Water based spray equipment needed.

FEATURES/BENEFITS

- Water based emulsion with a modified food starch.
- Contains no eggs No salmonella risk.
- Ready to use Pre-mixed.
- No refrigeration Shelf stable for one year.
- Do not freeze.
- Kosher Pareve.

Bake-Sheen LV

Lower viscosity formula for easier spray application.

- Water based emulsion with a modified food starch.
- Contains no eggs No salmonella risk.
- Ready to use Pre-mixed.
- No refrigeration Shelf stable for one year.
- Do not freeze.
- Kosher Pareve.



Use Bake-Sheen to shine and keep seeds or toppings on.



SPECIALTY PRODUCTS (cont.)

APPLICATION

Masters Band Oil

Excellent release oil for band applications: solid and perforated bands, electrostatic oilers.

FEATURES/BENEFITS

- High lecithin percentage for difficult release conditions.
- No mixing or heating prior to use.
- Kosher Pareve.



An excellent grid release oil that is ideal for waffles, pancakes, or sandwich production.

- Prevents build up on production grid irons.
- Helps extend equipment life.
- Kosher Pareve.

Use WO-100 to prevent build-up in waffle manufacturing.

SEASONING SPRAYS

APPLICATION

ButteryTop

All natural butter flavored seasoning oil for breaded seafood and meat, vegetables and pasta.

FEATURES/BENEFITS

- Allergen Free.
- Trans Fat Free.
- Does not contain salt.
- Kosher Pareve.

Par-Way Zesty Garlic

A buttery garlic flavored topping oil for a variety of processed foods such as breads, snack foods, vegetables, seafood, and meats.

- Garlic and canola oil blend.
- Allergen Free.
- Trans Fat Free.
- · Kosher Pareve.

Par-Way Olive

Add an olive oil flavor to a variety of prepared foods such as pizza dough, breads, pasta, and vegetables.

- Extra virgin olive oil and canola oil blend.
- Allergen Free.
- Trans Fat Free.
- Kosher Pareve.



Use seasoning spray as cost effective spray agents to deliver flavors and toppings.

