



## Trennaktiv PR 100 Z

Special release agent for food production

Highly reliable levels of separation for bread and all types of baked products

Optimum separation achieved with dough masses containing lots of sugar

100% plant-based

Highly stable levels of oxidation

Declaration-free

Continuous quality controls

All container sizes, from 3-litre canisters

### Application areas

Initial treatment (baking in) of new pans and trays

Freshly cleaned and washed pans and trays

Special pans, waffle irons

Moulded products with high sugar content

Sweets and sugar-processing production

For use with new baking trays and pans

Long-life and packaged baked products



### APPLICATION

#### *Treating new non-coated trays and pans:*

**Trennaktiv PR 100 Z** is used for baking in (not burning in) new or cleaned baking pans and trays.

Heat the cleaned and dry pans and trays in the oven first and then grease them with a thin film of **PR 100 Z**.

The pans and trays may be greased and products placed on them as usual once they have cooled.

Please always carry out small trial runs as the composition of the trays and recipes used to make the baked products play a major role.



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Photo: Norman Hunziker, Swiss Culinary Artist



RELEASE AGENTS AND GREASING MACHINERY

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