



Release Agents

Release agents are designed to enable baked products to be removed, without damage, from pans, sheets or oven bands. Used daily in bakeries and food processing plants throughout the world, AAK release agents boost product quality, speed production, reduce carbonisation, extend the life of baking equipment and facilitate cleaning. Release agents can help to determine product shape, size and edge profile. They can facilitate efficient packing and create suitable surface textures for subsequent processes such as chocolate enrobing.

AAK Bakery Services: Release Agents

What is required

Our aim at AAK Bakery Services is to provide products and equipment which do exactly what is required, nothing more and nothing less. That's why we visit each customer to discuss precisely what they are trying to achieve. Their circumstances differ infinitely and variables include: desired outcome and ingredients; presence and specification of manufacturing equipment, pans, sheets or oven bands. Ambient temperature and humidity also have a part to play.

Tailor-made solutions

As a result our solutions are equally varied, yet all combine innovative release agent design and application technology, with baking expertise and engineering support to meet customer needs exactly. And whether we're supplying products to work with existing equipment, or devising a new process from scratch, customers choose AAK for our ability to deliver cost effective systems with wide ranging production benefits.

AAK Release Agents

AAK release agents are manufactured from the purest vegetable oils, emulsifiers and natural waxes, and are completely free of mineral hydrocarbons (white oils). **The standard range of product is suitable for most applications**, however these can be adapted to meet individual requirements and bespoke products are often created.

Rolloff: anhydrous release agents

Ranging from simple multi-purpose vegetable oils, to sophisticated, high performance blends containing fractionated oils and waxes, AAK Rolloff release agents are suitable for any baking application. **Certain products in the range are also suitable for use in the manufacture of Organic products.**

Rolloff 100

A multi-purpose, all vegetable oil, pumpable yellow / amber gel. **Suitable for a wide variety of applications, especially baked sponge goods.**

Rolloff 200

A low viscosity, highly efficient, all vegetable oil, yellow / amber liquid. **Ideal for oven bands and indented trays where very low amounts of release agent are required.**

Rolloff DF Special

An all vegetable, medium viscosity liquid, high in natural waxes. **Ideal where pan condition is poor or when there is a high sugar content.**

Rolloff S Veg

A vegetable oil based soft gel with moderate cereal content. **Designed for products that are to be enrobed or require control over shape / surface characteristics.**

Greetin, Paneze & Brettin Natural: release emulsions

Designed primarily for use in the baking of bread and yeast based products, AAK water in oil release emulsions are also ideal for pizza bases and flat breads. The range of standard emulsions is extensive and includes products which are suitable for challenging applications such as light bake 'no crust' bread and difficult to release, low fat cake bars.

Greetin

A food grade, white stable emulsion of vegetable oil, emulsifier. **Designed for use in large-scale plants for the release of standard lidded and unlidded bread from tins and trays.**

Paneze 21

A white, food grade release emulsion based on vegetable oils and other minor ingredients. **Designed for high efficiency release of a wide variety of foods, though primarily baked goods such as speciality cake and bread.**

Paneze Extra

A stable, cream coloured emulsion based on vegetable oils and natural waxes. **Designed for the release of bread and flour confectionery products when release is particularly difficult.**

Brettin Natural

A stable, pale yellow emulsion based on vegetable oils and waxes. **Designed for the release of bread and related products. This product has been deemed compliant with Soil Association standards for processing aids and is suitable for use in the manufacture of organic foods by S.A. Cert Licensees.**

N.B. All AAK release agents can be supplied in a variety of pack sizes, including returnable semi-bulk tanks to minimise packaging waste.

AAK Bakery Services – The bigger picture

AAK Bakery Services is dedicated to meeting the oil and fat requirements of commercial bakers and food manufacturers. Products and services include: the bulk supply of margarines, fats, shortenings and emulsifiers; the provision of processing oils and application systems; the design and construction of manufacturing equipment; engineering support and waste reduction.



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