



Release Agents **and Dividing & Slicing Oils**

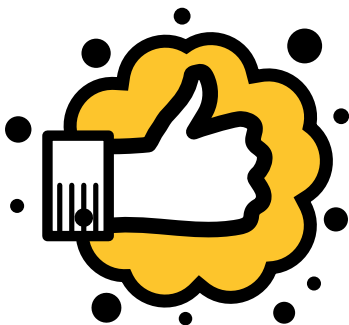
JUST A MATTER OF

MAKE SPRAY & BAKE!

Convenience serves the baker. And our release agents for bread and pastry offer a lot of convenience. Releasing quickly and easily at the lowest cost per release? Then you choose the products from Sonneveld. Sonneveld Group was established in 1956 and since 2010 a part of Orkla. We are a leading producer and supplier of bakery ingredients. We have over 60 years of worldwide experience in release agents for bakery and confectionery products. In this extensive range of release agents are also solutions suitable for the entire food industry. Our release agents ensure the flawless release of your products. The release agents are available in a wide range of packaging, from a practical aerosol to a 1000 litre container and suitable for the various automatic application systems.

Why work with Sonneveld products?

- beautiful end products
- clean work environment
- flawless, quick and easy release
- lowest cost per release
- reliable partner
- technical support
- 100% vegetable



Clean work!

delivers
high-quality
products

flawless and
quick release



ease
of use

cleaner
working
environment

materials
have a longer
lifespan



COST-CUTTING

=

MORE PROFIT

An important advantage of high-end release agents: they enable you to save costs and keep a clean working environment. The high quality release agents can prevent your products to become dirty or damaged. A smaller dosage is sufficient, which is a considerable cost saving.



Easy Go® Keg Air-Mix

Easy Go® Keg Air-Mix is a complete spraying system for an easy apply of release agents resulting in beautiful end products, flawless and quick release and the application of dividing oils. The constant spray pattern ensures that the product is evenly distributed on the surface, while the environment stays clean. Easy Go® Keg Air-Mix is a closed system and reduces fogging in the bakery, so this brings more convenience and hygiene in the bakery..

Aerosols

Aerosol is a solution for people who work with small scale production runs. We have two types available with release agents and one for lubrication. Aerosols will make you more flexible while preparing your bread and pastry creations. Clean, quick and problem-free release. Sonneveld's aerosols make this possible for bakers and confectioners. Our practical spray cans makes it very easy to apply. They ensure that time after time, your bread and confectionery creations are released from their tins and moulds without suffering damage.

Cooking spray

Goldwax & Pancoating can also be used in a professional kitchen as a non-stick cooking spray for the preparation of meals like pancakes, fried eggs. The spray can be applied on frying pan, grill or waffle-iron.





Vegetable oils

Sonneveld only uses vegetable oils in the entire product line. These oils, in contrast to mineral oils, are no risk to public health.

ORGANIC



The use of an organic release agent (Bio Release) or dividing oil (Bio Divison) is mandatory if the bakery works according to the quality mark for organic products. This means that consumers can rely on the fact that an organically manufactured product is really organic.

Release agents standard assortment

Product name	Release power*	Bread products	Confectionery and pastry products	Against carbonisation**	Shelf life baked products***	Suitable for tin	Suitable for tray	For tin or tray with coating (teflon, silicon)
Emulsion E60	2	•	•	2	Short	•	•	
Gold 1000	1	•		4	Medium	•	•	•
Gold 2000	2	•	•	5	Long	•	•	•
Gold 2500	3	•	•	5	Long	•	•	•
Goldwax 100	3	•	•	3	Short	•		
Goldwax 250	5	•	•	3	Short	•	•	
Goldwax 400	3	•	•	4	Medium	•		
Pancoating	2	•		3	Short	•	•	
Bio Release	2	•		3	Short	•	•	
Pancoating Spray	2	•		3	Short	•	•	
Goldwax Spray	3	•	•	3	Short	•	•	

*Release powerscale: 1(lowest) - 5 (highest)

**Against carbonisation scale: 1(lowest) - 5 (highest)

***Shelf life baked products :

Short	3 months
Medium	3 - 6 months
High	6 - 12 months

Lubricants standard Divison range

Product name	Stability against oxidation*	Vegetable oil	Mineral oil	Dough divider	Dough funnel	Slicing
Divison 20	2	Yes	No	•	•	•
Divison 40	2	Yes	No	•	•	
Divison 100	2	Yes	No		•	
Bio Divison 75	2	Yes	No	•	•	•
Divison Spray	2	Yes	No	•	•	•

Choose wisely

There are various ways in which vegetable high-quality release agents can be of benefit to you. It is important to make a considered choice concerning the recipe, baking process, baking tray or tin (type, material, coating, age), the desired shelf life of the end product and the packaging.

Only then you can be sure that the release agent of your choice is the best for your specific situation. The method used to apply the release agent is important for the selection of the release agent, because spraying requires a different composition compared to dripping or brushing.

Online advice tool: www.releaseagents.com



Sonneveld Quality Certificates!



KOSHER



BRC



HALAL



RSPO

4-0602-15-100-00



SKAL



Standard packaging available for release agents and lubricants.



Aerosol



10 L bag-in-box



10 L jerry can
20 L jerry can



20 L Easy Go®



210 L drum



1000 L container

foodguys is an exclusive distributor of Sonneveld.
For ordering or sample inquiries contact foodguys.



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