

# Vantage® | Food

## Panned Bread & Dough Solutions

### 1 Enhance Product Yield:

Achieve higher output with consistent quality, ensuring every batch meets your high standards.

### 2 Reduce waste:

Minimize production loss, contributing to your bottom line and environmental sustainability.

### 3 Extend Pan Glaze Life:

Prolong the usability of your baking equipment, reducing replacement costs and downtime.



Our *easy and reliable integrated solutions* increase operational efficiency and peace of mind

### Processing Ingredients

Our **comprehensive portfolio** offers solutions for a **wide variety** of production applications



Release Agents



Stabilizers



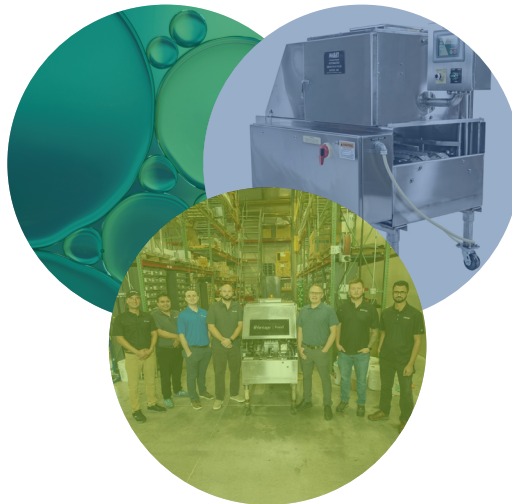
Emulsifiers



Defoamers



Shortening



### Equipment

Our customizable solutions are designed, built, and serviced by **in-house** experts to support any size operation, large, medium, or small



Spray Equipment

### Expert Support

With over **40 years of industry experience**, our equipment, R&D, and sales teams **work collaboratively** with customers to troubleshoot and provide solutions

From **mixing to proofing to de-panning**. Our comprehensive portfolio of solutions is specifically designed to help you produce **consistent, high-quality products** all day, every day.



## Oil-Based Release Agents

Revolutionize your baking operations with our **highest performing** release solution.

#Item	Product Name	What Can It Do For You?
FG600	OptiRelease™ Bread	Our <b>OptiRelease</b> Suite is tailored exclusively for industrial bread production. Designed to tackle the unique challenges of baking bread at scale, <b>OptiRelease</b> delivers consistent, high-performance results while extending pan life and reducing waste. Also available as Allergen-Free, Non-Bioengineered, and Non-Genetically Modified.
FG601	OptiRelease™ Bread NB	
FG602	OptiRelease™ Bread NG	
FG603	OptiRelease™ Bread AF	
FG351	Vegalube™ Simply Organic	Provides high performance depanning in an organic formulation.



## Divider Oils

Ensure **clean, efficient** dough handling.

#Item	Product Name	What Can It Do For You?
FG338	Exalube	Delivers a divider oil solution with a low viscosity formulation.



## Spray Equipment

High **performance** spray equipment designed for your **unique operation**.

Model #	Product Name	Operation Size	What Can It Do For You?
BPO-3001	Mallet® 3001 Bread Pan Oiler		Provides optimal performance and efficiency with automated, even coverage and minimal over spray.
BPO-412	Mallet® 412 Bread Pan Oiler		Delivers targeted, even coverage with minimal over spray.
SPS-200	Mallet® SPS-200		Offers convenience and portability with precise, even coverage in an ergonomic compact design.



## Formulated Emulsifier Solutions

Deliver perfect **texture and height** while maximizing **process efficiency**.

#Item	Product Name	What Can It Do For You?
FG245	Proform™ CS	Blends into dough quickly and promotes even, consistent baking and improved shelf life in yeast-raised baked goods.



## Shortening Solutions

Extend **shelf life** and maintain a **softer texture**.

#Item	Product Name	What Can It Do For You?
FG377	Trans Free Bun Shortening	Enhances texture and flavor formulated specifically for bun and roll applications.

## Want to learn more?

Contact us to discuss our broader portfolio! [Info.food@vantagegrp.com](mailto:Info.food@vantagegrp.com)

Visit our website to learn more about us and our innovative products!  
[vantagefood.com](http://vantagefood.com)

Better Performance  
Made Possible

