

# 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	
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	6	Provides optimal performance and efficiency with automated, even coverage and minimal over spray.
BPO-412	Mallet® 412 Bread Pan Oiler	5	Delivers targeted, even coverage with minimal over spray.
SPS-200	Mallet® SPS-200	4	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

