

Introducing OptiRelease™ Cake



Precision Release for Batter-Based Products

Part of our specialized, application-specific product line, **OptiRelease Cake** is expertly formulated for industrial cake and batter-based production lines. Engineered specifically to meet the unique challenges of batter products, it delivers superior release performance, extended pan life, and reduced operational downtime.

Key Benefits of OptiRelease Cake

Extends Pan Glaze Life:

- Increases pan glaze life by reducing polymerized residue.

High Release Strength:

- Meets or exceeds the release strength of our highest performing products.

Maximizes Product Quality:

- Improves product quality and yield by reducing sticking and tearing.

Enhanced Washability:

- Supports sustainability initiatives by requiring shorter wash cycles and less water usage.

Security of Supply:

- Balanced formulation eliminates or reduces supply-challenged materials without compromising performance.

Domestically Manufactured:

- Produced in the USA.



Formulated to Meet Your Needs

1. FG620 - OptiRelease™ Cake:

- The standard formulation offering reliable, high-performance release.

2. FG621 - OptiRelease™ Cake NB:

- Formulated with non-Bioengineered ingredients tailored to meet specific regulatory or formulation preferences.

3. FG623 - OptiRelease™ Cake AF:

- Designed specifically for allergen-free baking operations, ensuring compliance without compromising performance.

4. FG622 - OptiRelease™ Cake NG:

- Formulated with Non-Genetically Modified and Allergen-Free ingredients, providing a clean-label solution without sacrificing release performance. Ideal for customers seeking both non-GMO compliance and allergen-free production environments.



Why Choose OptiRelease for Cake?

- **Optimize Productivity:** Superior release strength ensures minimal interruptions and maximum throughput.
- **Reduce Operational Costs:** Lower release agent usage, less waste, and longer pan lifespans contribute to bottom-line savings.
- **Batter-Specific Performance:**
Engineered precisely for the unique needs of batter-based products, maintaining product integrity from production through packaging.

Superior Release Strength

Seeing is believing. When compared to a basic blend of oil and lecithin, the advantages of **OptiRelease Cake** are clear.

OptiRelease™ Cake



Basic Oil + Lecithin Blend



Yellow cake recipe baked in uncoated pans

Let's Revolutionize Your Cake Production Together

Discover how **OptiRelease Cake** can transform your industrial cake line, delivering efficiency, savings, and superior product quality.

Contact Us Today!



Want to learn more?
Contact us at info.food@vantagegrp.com
vantagegrp.com

Better Performance
Made Possible

