

## 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.



#### Enhanced Washability:

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

#### High Release Strength:

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

#### Security of Supply:

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

#### Maximizes Product Quality:

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

#### 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!**

 Vantage® | Food

Want to learn more?  
Contact us at [info.food@vantagegrp.com](mailto:info.food@vantagegrp.com)  
[vantagegrp.com](http://vantagegrp.com)

Better Performance  
Made Possible

