

## PERMA-FROST™

### NO BOIL:

The Magic Behind Safer,  
Simpler Icing Production



All the strength of agar-based stabilizers in a revolutionary, no-boil formulation that activates without the dangerous boil step.

### Introducing PERMA-FROST™ NO BOIL

- **Prioritizes safety** by eliminating a dangerous boil step
- **Increases production speed** by activating without boiling
- **Improves quality** by reducing cracking and weeping
- **Extends shelf life** by reducing moisture migration

### The Science Behind the Magic:

Our groundbreaking agar-based technology delivers performance that traditional stabilizers simply can't match. Your icings remain crack-free and won't weep, even under challenging retail conditions.

The advanced formulation significantly reduces moisture migration, extending product freshness by days while maintaining that perfect texture consumers expect—from production line all the way through distribution and onto retail shelves.



# Why Production Teams Love It:

- **Improves workplace safety.**
- **Speeds up blending.**
- **Maximizes line speed.**
- **Extends shelf-life and quality.**
- **Ensures consistency from production to store shelf.**



## Perfect For:

- **High-volume donut operations.**
- **Commercial bakeries.**
- **Retail packaged goods.**
- **Anywhere safety and efficiency matter.**

**With PERMA-FROST™ NO BOIL, we've reimaged what's possible in glaze stabilization.**

By eliminating the boil step, we're not just saving time and improving safety – we're delivering a superior product that maintains perfect appearance through challenging retail conditions.

**Ready to transform your icing production?**

Contact our **Vantage Food Expert Team** today to learn how **PERMA-FROST™ NO BOIL** can revolutionize your operation's efficiency and safety.

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Better Performance  
Made Possible

