

Vantage® | Food

Cakes & Sweet Goods Solutions

1 Maximize Efficiency:

Mix batters and activate icings with maximum processing speed.

2 Enhance Product Yield:

Achieve higher output with flawless de-panning and consistent product quality.

3 Reduce Waste:

Minimize over-spray, extend pan glaze life and reduce cleaning time.



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



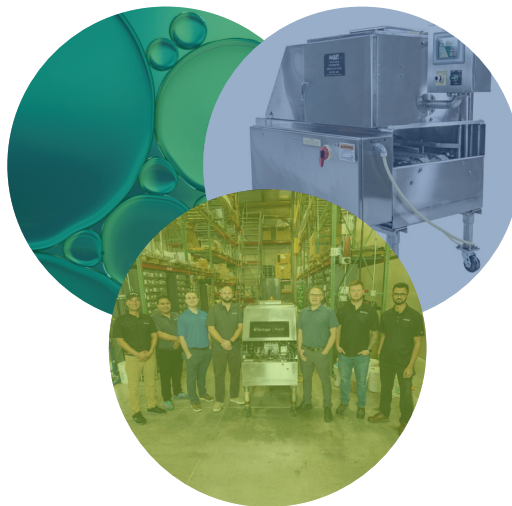
Emulsifiers



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 **cakes and pastries** to **waffles and sweet treats** – 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 solutions.

#Item	Product Name	What Can It Do For You?
FG620	OptiRelease™ Cake	Our OptiRelease Suite 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. Also available as Allergen-Free, Non-Bioengineered, and Non-Genetically Modified.
FG621	OptiRelease™ Cake NB	
FG622	OptiRelease™ Cake NG	
FG623	OptiRelease™ Cake AF	
FG475	MALLET™ EZ Release CW	Provides efficient de-panning with a carnauba wax based formula.
FG334	Thriftee™ EZ Release	Offers excellent de-panning in a solids-free formula.
FG476	Thriftee™ Gold Release	Provides high quality de-panning with a solids-containing formulation.



Spray Equipment

Ensure **clean**, efficient dough handling.

Model #	Product Name	Operation Size	What Can It Do For You?
460	MALLET™ 460 Cake Pan Greaser		Ensures targeted, even coverage in the most difficult pan shapes 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?
FG254	Kake Mate™	Promotes even, consistent baking, ideal crumb structure and superior operational tolerance.
FG262	Simply Kake™	Promotes even, consistent baking, ideal crumb structure and superior operational tolerance in a formulation designed specifically to complement clean label requirements at specialty grocers.



Shortening Solutions

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

#Item	Product Name	What Can It Do For You?
FG457	Satin Liquid Shortening Blend	Enhances texture, retains moisture and extends shelf-life in a variety of baking applications.



Icing Stabilizer Solutions

Create **long-lasting** icings and glazes that **shine**.

#Item	Product Name	What Can It Do For You?
FG123	Perma-Frost™	Prevents cracking, separation and weeping in a high strength formulation ideal for long-lasting icing applications.
FG140	Perma-Frost™ No Boil	Offers all the strength of an agar-based stabilizer in a no-boil formulation.
FG172	Stabilgel Plus	Offers a concentrated stabilizer solution formulated specifically for snack cakes, baked and fried applications.
FG174	Stabilite Icing Stabilizer	Provides effective icing stabilization even in freeze/thaw applications.
FG165	RTU Stabilizer	Delivers high strength icing stabilization for ready-to-use icings and glazes.

Want to learn more?

Contact us to discuss our broader portfolio! Info.food@vantagegrp.com

Visit our website to learn more about us and our innovative products!
vantagefood.com

Better Performance
Made Possible

