

Bread Solutions



Discover Our AdVantage

Better Performance Made Possible

Vantage® Food offers customized solutions, in-house research and development, and an extensive portfolio of food processing ingredients and equipment to propel your organization to greater success.

Our ***easy and reliable integrated solutions*** increase operational efficiency and peace of mind

Equipment

Our customizable solutions are designed, built, and serviced by **in-house** experts to support any size operation, large, medium, or small



Spray Equipment



Processing Ingredients

Our **comprehensive portfolio** offers solutions for a **wide variety** of production applications



Release Agents



Stabilizers



Emulsifiers



Defoamers



Shortening

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

Built On a Heritage of Quality and Manufacturing Excellence

MALET Amarnakote

Our Commitment To You



Innovation

Dedicated team of R&D experts who develop solutions to meet specific customer needs



Manufacturing Excellence

SQF Level 2 and FSC-certified facilities, with equipment & consumables manufactured in the U.S.



Sustainability

Committed to our promise: *Making life better through natural chemistry*



Partnership

Deep roots within the food industry bolstered by strong, long-standing partnerships

Our Cleaner Label Ingredient Solutions





From **bread, bagels, and buns** to everything in between – our comprehensive portfolio of solutions is specifically designed to help you produce **consistent, high-quality products** all day, every day.

Got a Sticky Situation?

The appropriate release agent can significantly **enhance the quality** of finished baked goods and help **improve efficiency** by:

- 1 Preventing sudden line stoppages and product waste
- 2 Reducing production costs
- 3 Keeping conveyor belts as clean as possible
- 4 Increasing equipment lifespan

 **Oil-Based Release Agents** Eliminate sticking, improve product consistency, and decrease waste and cleaning frequency
Ideal for: Baking Pan applications





 **Water-Based Release Agents** Eliminate sticking, release cleanly, and provide superior protection from residual buildup
Ideal for: Tunnel Oven applications

Baking Pan Solutions

Oil-Based Release Agents

Item #	Product Name	What Can It Do For You?
FG482	Vegalube™ Excel Release	Superior release capability formulated with a vegetable and mineral oil blend
FG427	Vegalube™ Super P Release	Superior depanning with an extremely stable formula
FG333	Vegalube™ 20	Effective depanning with a high smoke point
FG351	Vegalube™ Simply Organic	Organic formula that provides effective depanning

Spray Equipment


Model #	Product Name	Operation Size	What Can It Do For You?
BPO-3001	Mallet™ 3001 Bread Pan Oiler		Optimal performance and efficiency with automated, even coverage and minimal overspray
BPO-412	Mallet™ 412 Bread Pan Oiler		Economical solution for dedicated lines with targeted, even coverage and minimal overspray
J-12	Mallet™ J-12 Bread Pan Oiler		Economical solution with targeted, even coverage and minimal overspray
SPS-200	Mallet™ SPS-200		Convenience and portability with precise, even coverage and an ergonomic compact design

Tunnel & Batch Oven Solutions

Water-Based Release Agents

Item #	Product Name	What Can It Do For You?
-	AMARNAKOTE® R	Effective release capability formulated specifically for use in drying & baking applications
-	AMARNAKOTE® O	Superior release capability formulated to complement organic initiatives in drying & baking applications
-	AMARNAKOTE® OC	Superior release capability fortified with canola oil to complement organic initiatives in drying & baking applications
-	AMARNAKOTE® RS	Non-GMO formula that offers superior release capability to complement allergen-free initiatives in drying & baking applications

Spray Equipment

Model #	Product Name	Operation Size	What Can It Do For You?
X5 Oven	MicroPulse X5 Oven		Economical solution with targeted, even coverage and minimal overspray designed specifically for oven applications

Dough Solutions





Oil-Based Release Agents

Item #	Product Name	What Can It Do For You?
FG338	Exalube	Standard divider oil solution formulated with low viscosity
FG353	Ultra Lube	Divider oil solution with an extremely stable, completely inert formula
FG349	Prima Lube	Extra heavy white mineral divider oil formulated with higher viscosity
FG394	K Lube	Lubrication and release solution formulated specifically for bun dividers



Spray Equipment

Model #	Product Name	Operation Size	What Can It Do For You?
490	Pizza Oiler		Highly adaptable design with precise, even coverage
SPS-200	Mallet™ SPS-200		Convenience and portability with precise, even coverage and an ergonomic compact design

Deliver Consistent Texture and Appearance

Our emulsifier solutions provide ideal **crumb structure** and **even, consistent baking** performance.



Formulated Emulsifier Solutions

Item #	Product Name	What Can It Do For You?
FG245	Proform™ CS	Versatile emulsifier solution that promotes even, consistent baking and improved shelf life formulated specifically for yeast-raised baked goods

Our shortening can help baked goods maintain a **softer texture**.



Shortening Solutions

Item #	Product Name	What Can It Do For You?
FG377	Trans Free Bun Shortening	Enhanced texture and flavor formulated specifically for bun and roll applications



Release Agent Solutions

Item #	Product Name	Type	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG482	Vegalube™ Excel Release	Oil-Based	-	-	-	✓	-	Pail, Drum, Tote
FG427	Vegalube™ Super P Release	Oil-Based	-	-	-	✓	-	Pail, Drum, Tote
FG333	Vegalube™ 20	Oil-Based	-	-	-	-	-	Drum, Tote
FG351	Vegalube™ Simply Organic	Oil-Based	✓	✓	✓	✓	✓	Drum, Tote
-	AMARNAKOTE® R	Water-Based	-	-	✓	-	-	Drum, Tote
-	AMARNAKOTE® O	Water-Based	-	✓	✓	-	✓	Drum, Tote
-	AMARNAKOTE® OC	Water-Based	-	✓	✓	-	✓	Drum, Tote
-	AMARNAKOTE® RS	Water-Based	✓	✓	✓	-	-	Drum, Tote
FG338	Exalube	Divider Oil	✓	✓	-	-	-	Pail, Drum, Tote
FG353	Ultra Lube	Divider Oil	✓	✓	-	-	-	Pail, Drum
FG349	Prima Lube	Divider Oil	✓	✓	-	-	-	Pail, Drum, Tote
FG394	K Lube	Divider Oil	✓	✓	-	-	-	Pail, Drum, Tote



Spray Equipment Solutions

Model #	Product Name	Type	Operation Size	Throughput	Pan Change Type	Key Features	Conveyor Included
BPO-3001	Mallet™ 3001 Bread Pan Oiler	Oil-Based	☺☺☺☺☺☺	200 shots/min	Automated	PosiSpray™ Technology	✓
BPO-412	Mallet™ 412 Bread Pan Oiler	Oil-Based	☺☺☺☺☺☺	200 shots/min	Manual	-	✓
J-12	Mallet™ J-12 Bread Pan Oiler	Oil-Based	☺☺☺☺☺☺	100 shots/min	Manual	-	-
SPS-200	Mallet™ SPS-200	Oil-Based	☺☺☺☺☺☺	-	n/a	Compact, Mobile	-
490	Pizza Oiler	Oil-Based	☺☺☺☺☺☺	-	n/a	Highly customizable	-
X5 Oven	MicroPulse X5 Oven	Water-Based	☺☺☺☺☺☺	-	n/a	Highly customizable	✓



Formulated Emulsifier Solutions

Item #	Product Name	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG245	Proform™ CS	-	-	-	-	-	Carton



Shortening Solutions

Item #	Product Name	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG377	Trans Free Bun Shortening	-	-	✓	-	-	Carton, Drum

Don't see the right solution? Contact us to discuss our broader portfolio! Info.food@vantagegrp.com

Vantage® | Food

Contact a field representative at info.food@vantagegrp.com or visit our website to learn more about us and our innovative products!

Better Performance
Made Possible

