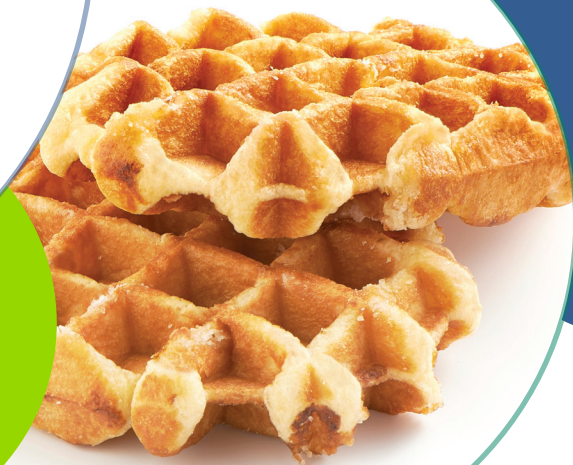


Sweet Goods Solutions



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 **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.

Got a Sticky Situation?

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

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



Oil-Based Release Agent Solutions

Item #	Product Name	What Can It Do For You?
FG475	Mallet™ EZ Release CW	Superior depanning that outperforms competition
FG334	Thriftee™ EZ Release	Excellent depanning in a solids-free formula
FG476	Thriftee™ Gold Release	Effective depanning with a smooth, semi-solid consistency
FG477	Mallet™ EZ Release CW NonGMO	Non-GMO formula that offers superior depanning



Spray Equipment

Model #	Product Name	Operation Size	What Can It Do For You?
455/460	Mallet™ 455/460 Cake Pan Greaser		Increased efficiency with targeted, even coverage and minimal overspray
425/435	Mallet™ 425/435 Cake Pan Greaser		Increased efficiency with targeted, even coverage and minimal overspray
415/400	Mallet™ 415/400 Mini Cake Pan Greaser		Convenience and portability with targeted, even coverage and minimal overspray
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?
FG254	Kake Mate™	Versatile emulsifier solution that promotes even, consistent baking, ideal crumb structure, and superior operational tolerance formulated specifically for cakes and sweet goods
FG262	Simply Kake™	Versatile emulsifier solution that promotes even, consistent baking, ideal crumb structure, and superior operational tolerance formulated specifically to complement clean label initiatives for cakes and sweet goods

Our shortenings provide a **delicate, flaky crumb structure** and can help baked goods maintain a **softer texture**.



Shortening Solutions

Item #	Product Name	What Can It Do For You?
FG457	Satin Liquid Shortening Blend	Enhanced texture and flavor formulated for a variety of baking applications
FG316	Satin Gold Liquid Short w/LN	Enhanced texture and flavor formulated for a variety of baking applications to resist polymerization and oxidation buildup

Our stabilizer solutions provide **bright, long-lasting icings/glazes** that resist cracking, separation, and weeping.



Icing Stabilizer Solutions

Item #	Product Name	What Can It Do For You?
FG172	Stabilgel Plus	Concentrated stabilizer solution formulated specifically for snack cakes, honey buns, or other baked/fried applications
FG174	Stabilite Icing Stabilizer	Effective stabilizer solution formulated specifically for freeze/thaw glazes and icings
FG123	Perma-Frost™	Super concentrated powdered stabilizer solution formulated specifically for donut and honey bun applications to prevent cracking, separation, and weeping
FG165	RTU Stabilizer	Excellent stabilizer solution formulated specifically for ready-to-use icings and glazes to prevent cracking, separation, and weeping under reheated conditions



Oil-Based Release Agent Solutions

Item #	Product Name	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG475	Mallet™ EZ Release CW	✓	-	✓	✓	-	Pail, Drum, Tote
FG334	Thriftee™ EZ Release	-	-	✓	-	-	Pail, Drum, Tote
FG476	Thriftee™ Gold Release	-	-	✓	✓	-	Pail, Drum
FG477	Mallet™ EZ Release CW NonGMO	✓	✓	✓	✓	-	Pail, Drum, Tote



Spray Equipment Solutions

Model #	Product Name	Operation Size	Throughput	Pan Change Type	Key Features	Conveyor Included
455/460	Mallet™ 455/460 Cake Pan Greaser		160 shots/min	Automatic	-	-
425/435	Mallet™ 425/435 Cake Pan Greaser		90 shots/min	Automatic	-	-
415/400	Mallet™ 415/400 Mini Cake Pan Greaser		60 shots/min	Manual	-	-
SPS-200	Mallet™ SPS-200		-	n/a	Compact, Mobile	-



Formulated Emulsifier Solutions

Item #	Product Name	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG254	Kake Mate™	-	-	-	-	-	Carton
FG262	Simply Kake™	✓	✓	✓	✓	-	Carton



Shortening Solutions

Item #	Product Name	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG457	Satin Liquid Shortening Blend	-	-	✓	-	-	Tote
FG316	Satin Gold Liquid Short w/LN	-	-	✓	-	-	Tote



Icing Stabilizer Solutions

Item #	Product Name	Allergen Free	GMO Free	Mineral Oil Free	Antioxidant Free	Organic	Packaging
FG172	Stabilgel Plus	-	-	-	-	-	Carton
FG174	Stabilite Icing Stabilizer	-	-	-	-	-	Carton
FG123	Perma-Frost™	-	-	-	-	-	Carton
FG165	RTU Stabilizer	-	-	-	-	-	Carton

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

