



Highly cost effective emulsion for **instant** release of bread (zero carbon build up).

Bakesure-Surecoat is another unique product developed by Bakesure.



*A truly non-stick pan release (no more dump table required)
For plant production improving your depanning whether automatic or manual (less damages).*

Traditionally, bakers use the following for the release of their breads:

- Standard emulsion comprising of water, vegetable oil and emulsifier.
- Straight vegetable oil.

Over time, all available pan-greasing emulsions have detrimental results:

- They eventually form insulation, making it necessary to increase the baking temperature of the ovens to compensate for this. (Heavy build-up of the emulsion

over time prevents the circulation of heat through the pans, especially when a rack oven is being utilised.)

- You have to clean your bread pans more frequently.
- They leave black deposits on the finished products.
- They lead to the long-term deterioration of the baking pans.
- They cause heavy deposit pressure on the dump table when removing the loaves of bread, which causes the long-term deformation of the pans.

Bakesure Surecoat comprises a food grade silicone and emulsifier. The product can withstand temperatures exceeding 305°C. Therefore, there is **no carbon build-up!**

It is a water soluble, non-gumming, carbon-free emulsion. Conventional single bread pans (800 grams) with conventional pan grease emulsion use anything from 3-6 grams whilst spraying and considerably more when applying by hand.

Bakesure Surecoat requires only 1 gram when following the suggested application guidelines.