



Release Agents

for all your baking needs

Dawn offers a complete selection of pan spray, pan grease and divider oils that are specifically formulated to ensure a perfect release every time.

Release Agents

Pan Spray

02498154 • BAKERY ESSENTIALS™
NO STICK PAN COATING 6/14Z

This flavor-free pan spray allows for non-stick cooking and baking. It can be used for a wide variety of applications for easy release, such as frying pans, baking sheets, pizza pans, muffin tins, and coating measuring cups for easy pouring of sticky ingredients. The convenient spray bottle makes it easy to apply and control the coating amount.



Pan Grease & Oil

02499095 • BAKERY ESSENTIALS™ PALM CAKE PAN GREASE SOLIDS 40 LB.
03030769 • BAKERY ESSENTIALS™ CAKE PAN GREASE SOLIDS 35 LB.

This highly effective release agent specifically designed for challenges associated with cake depanning, is gold in color and solid at room temperature with a bland flavor. Solid containing grease is ideal for depanning cakes with high sugar content and weak internal structure. This grease should be applied by hand or using specific equipment. Solid pan grease should be stored in a temperate environment between 65°F-85°F to avoid any separation.

02499277 • BAKERY ESSENTIALS™ CAKE PAN GREASE NO SOLIDS 35 LB.

An ideal release agent for most types of cake. The flavorless, opaque light-yellow liquid is unique in that it contains no cereal starch solids, making it easy to apply by hand or using pan grease equipment. Pan grease without solids is an ideal option when the temperature may vary where stored since the product will not change form.

03030745 • BAKERY ESSENTIALS™ BREAD PAN GREASE NO SOLIDS 35 LB.

Similar to Cake Pan Grease, Bread Pan Grease is formulated specifically to easily remove breads from the pan. This flavorless release agent is ideal for most types of bread. It can be applied by hand or equipment and should be stored at ambient temperature.

03030752 • BAKERY ESSENTIALS™ BREAD PAN OIL 35 LB.

This thin, slightly gold colored oil can be used for any bread that is baked in a bread pan or loaf pan. It is odorless and tasteless and will not leave any color on the final bread product. Bread Pan Oil is ideal when using a spray system to apply to pans and requires a smaller amount compared to pan greases.

Divider Oils

02499269 • BAKERY ESSENTIALS™ 90V DIVIDER OIL 35 LB.
02499285 • BAKERY ESSENTIALS™ 90V DIVIDER OIL 390 LB.

Colorless, tasteless, and odorless, this white mineral oil is designed for use in bread dividers. It is extremely stable and completely inert to provide both lubrication and product release.

02499102 • BAKERY ESSENTIALS™ 350V DIVIDER OIL 35 LB.

Designed for use in dividers that need an extra heavy white mineral oil or other food applications requiring a mineral oil with a higher viscosity. It is extremely stable and completely inert to provide both lubrication and product release.



Contact your Dawn Sales Representative or look in our [Online Ordering](#) system to order.



The Bakery Essentials® portfolio is designed to provide you with a comprehensive range of baking ingredients and supplies, making Dawn your one-stop-shop for all your bakery needs. **You can count on Dawn to identify quality products from a trusted source to enable your bakery success.**

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