



# PALM-BASED BAKERY RELEASE AGENT

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## INTRODUCTION

**Bakery release agent** is widely used for bakery and confectionery applications. Its main function is to help release bakery products from the mould after baking.

## TECHNOLOGY

Water-free type release agent is suitable for bakery products which moulding is required, whereas the oil-in-water type can be applied to bakery products with less mould release requirement.

## ADVANTAGES

- 1 No trans-fat and animal fat
- 2 Enhanced oxidative stability
- 3 Cost effective ingredient

## PALM-BASED BAKERY RELEASE AGENT INGREDIENTS

Palm olein (SMP: 5 °C) and rapeseed oil, carnauba wax, emulsifiers (GMS, SE, PGPR, Span60, PGE), stabilizer (xanthan gum)

## REFERENCES

JIANG Z J, WANG R R, NIU Y T, XING Y G, LUO J and HAN W F (2017). Optimization Study of Emulsifying Process Formula in Palm Oil Based Baking Release Agent. *The Food Industry*, 38 (1): 39-42.

WANG R R, CAO Y N, XING Y G, NIU Y T, LUO J, JIANG Z J, HAN W F and CHE Z M (2017). Optimization for Formula and Emulsion Process of Palm Olein Based Special Baking Release Agent. *Journal of the Chinese Cereals and Oils Association*, 32 (8): 92-97.



No. 1: No release agent.

No. 2: O/W type release agent.

No. 3: Without water release agent.

No. 4: Commercial release agent.