



Carlo

Since it was first introduced in 1935, Carlo has been at the heart of industrial bread production enabling with ease the release of bread from tins and trays.

Continuous development with new technologies and ingredients has secured Carlo's place as the bakery industry's first choice of release agent for bread and roll production.

Carlo is designed for bread tin and tray release applications. The water in the emulsion evaporates during baking and supports the forming of nice golden brown crust.

Due to the high viscosity Carlo adheres very well to the vertical side of baking tins. This guarantees a perfect release of your bread product enabling you to spray tins and trays in advance or whilst still hot for continuous production.

With health and safety in mind, as well as waste and efficiency, Carlo's high viscosity guarantees excellent spraying properties without the formation of mist.

With the Zeelandia know how and superior quality, Carlo remains on top.

This product is available in a wide range of pack sizes to suit your individual requirements.

Advantages

Tasteless and colour free

Economical in use

High viscosity providing excellent spray ability and adhesion

Improves crust and colour

Product Info

Pack size

22.5kg - Code F0503

200kg - Code F2509

1000Lt IBC - Code F2513

Palletisation

22.5kg x 28

200kg x 4

Storage

Store in dry, ambient conditions