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HIGH PERFORMING RELEASE AGENTS, CUTTER & DIVIDER OILS

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COMMITTED TO EXCELLENCE



CHOOSE HIGH-PERFORMANCE.  
FEEL THE DIFFERENCE



COMMITTED TO EXCELLENCE



## DEMAND EXCELLENCE

- Made in Germany -

The superiority of Boeson® products is undisputable. Created in Ingelheim in 1934, the brand is unanimously renowned for the quality of its release agents and lubricants. A perfect illustration of German quality and engineering, it continues to draw on the legacy of several generations of experts who have worked in research and development to achieve an unprecedented level of technicity.

Formulated with the utmost care and precision, Boeson processing aids are your guarantee for first-rate performance and safety in all desired applications.

**Demand Boeson's Trennwax and Schneideöl solutions!**

They are your most valuable helpers to fulfil the highest requirements of your day-to-day challenges!



# THE PROCESSING AIDS YOU NEED TO SUCCEED

Applied on your moulds, trays, marbles and metal strips, **Boeson® Trennwax release agents** are essential to prevent your bakery, pastry, confectionery and biscuit products from sticking to the surfaces during the baking, cooling or storing phases. They ensure the smooth and quick release of all your baked goods.

**Boeson® Schneideöl** is a cutter and divider oil designed to optimize the operations of your equipment and extend its service life.



## USING BOESON® PRODUCTS, YOU WILL:

### 1 SAVE TIME AND MONEY

Boeson® Trennwax release agents can be sprayed easily without obstruction of the nozzles during application. Thanks to their accurate dosage and low nebulization, they form a **thin, stable and uniform film acting as an efficient barrier** between the baking surfaces and your products. In addition to eliminating the risk of carbonization, they protect your equipment from corrosion and help to prevent any delays in production. Just what you need to dedicate yourself fully to your craft and focus on your daily business success.

### 2 BAKE IMPECCABLE PRODUCTS

With **Boeson® Trennwax release agents**, your finished products will display a **picture-perfect shape** that will keep your customers coming back for more. A range of products are available to fit your individual baking equipment and requirements. Likewise, the **Boeson® Schneideöl lubricant** will facilitate the smooth operations of your equipment (dividing, rounding, cutting ...) while ensuring **great aesthetics and minimal losses** in the finished product.

### 3 GET CERTIFIED HIGH QUALITY

Committed to the highest standards of food safety, Boeson® pays the utmost attention to the formulation of its processing aids. These products are **made of 100% vegetable oils**, most which are certified with a sustainable origin according to the Mass Balance or Segregated criteria as defined by the RSPO and also meet the kosher and halal certifications. Furthermore, they do not impart **any unwanted smell, flavour or material** on your bakery items. Your serenity is guaranteed.



# BOESON®

## TRENNWAX

### LIQUID ACTIVE



## WHERE PERFORMANCE MEETS POLYVALENCE

With **Liquid Active**, Boeson® presents a benchmark solution for the smooth release of all your bakery creations: breads, rolls, morning goods, cakes and low-sugar yeast doughs. With its low viscosity, Liquid Active is suitable for all baking trays (including perforated trays which it prevents from clogging) tins and most types of moulds. Transparent and neutral in odour, this anhydrous release agent is composed of a special blend of vegetable oils and of wax.



LEGEND



Bread



Fine bakery / morning goods



Flour confectionary

- Made in Germany -

## HIGH PERFORMING RELEASE AGENTS

### KEY BENEFITS

- **HIGH VERSATILITY:** Liquid Active is suitable for all kinds of breads (including, speciality and wholemeal), rolls, morning goods, fluted brioches, plus cakes and muffins ...
- **VERY ECONOMICAL USE:** Thanks to its adhesion power and high performance, spreading a very thin layer of release agent on the baking surface is sufficient to ensure the optimal release of all your baked goods.
- **GREAT PRESERVATION OF YOUR EQUIPMENT:** The absence of any carbonization process makes it possible to extend the lifespan of your baking surfaces, whether they are Teflon or silicone coated.
- **EXCEPTIONAL RESULTS:** Your creations will feature a highly refined visual aspect.
- **HIGH CONVENIENCE:** Liquid Active is easily applied at ambient temperature using most types of spraying systems. It is also available in 500 ml spray bottles for even more flexibility and user-friendliness.

### FORM ACTIVE



## THE MOST POWERFUL RELEASE AGENT

**Form Active** allows unprecedented performance! Experience it first-hand and effortlessly release flawless bakery goods! Breads and rolls, pastries and high-sugar yeast doughs such as kouglofs and mellow cookies... **Form Active's** specially formulated viscosity combining 100% vegetable oils and high-quality carnauba wax makes it the perfect solution for the quick and clean release of your more delicate baked creations.



### KEY BENEFITS

- **OPTIMAL ADHESION TO HOT SURFACES:** Thanks to its unique texture, Form Active creates a film offering great adhesion to trays and moulds surfaces, including steep-sided and complex-shaped walls. It also offers exceptional resistance to high temperatures.
- **INCREASED PROFITABILITY:** This extra-thin layer dramatically reduces carbonisation. Your moulds and sheets can remain ready for use during a long time without having to undergo thorough cleaning. It makes possible to bake many consecutive batches before having to spray a new layer, allowing to save time and raw material.
- **EASY TO APPLY:** using most types of spraying systems.



**BOESON®**  
**SCHNEIDEÖL**

**CD 130**

## THE LUBRICANT THAT PROTECTS YOUR MACHINES AND YOUR PRODUCTS

Lubricate your machines using **CD 130** to ensure they keep running like clockwork. This cutter and divider oil has been developed by Boeson® specifically for this purpose on food machinery.

**The CD 130 lubricant** prevents your dough and baked products from sticking to the surfaces of your machines. Made of 100% vegetable oils and completely resin-free, it is applied as a thin layer on the blades of your dough dividers, dough hoppers, bread slicers, mixing beaters, spiral mixers, rolling mills and cutters.



### KEY BENEFITS

- **GUARANTEED PROTECTION:** The CD 130 lubricant helps to **optimize the proper and continuous operations of the blades and pistons**, thus keeping your equipment running efficiently.
- **VISIBLE PRECISION:** Its **strong non-stick properties** allows for optimal dough beating and its **sliding effect** facilitates cutting. This is particularly useful to benefit from a **clear and precise cut** of breads.
- **OXIDATION STABILITY:** This lubricant has been specially formulated to **prevent any deterioration of your finished products**. It has also been designed to leave no effect on their aroma smell and flavour.
- **COMFORT OF USE:** The product is **very easy to apply** using **all types of electric sprayers**.

# UNDERSTANDING RELEASE AGENTS IN 5 QUESTIONS



## 1 HOW DOES A RELEASE AGENT WORK?

It forms a closed, thin and stable film providing full coverage of baking surfaces, including steep-sided mould walls. Maintained throughout the manufacturing and baking process, this water-repellent film acts to prevent contact and facilitate separation between baked goods and baking surfaces.

## 2 WHAT FACTORS ARE INVOLVED IN THE PROPER RELEASE OF BAKERY GOODS?

They are numerous: the type of release agent selected; the process and the baking temperature; the form and coating material of the moulds or, trays used; the type of preparations (more specifically the sugar and baking powder they contain). **Boeson® offers a range of release agents taking all these criteria into account.**

## 3 HOW MUCH PRODUCT SHOULD BE APPLIED?

**The dosage should be as accurate as possible** because it will have a direct impact on the final quality of the baked goods. Over-spraying may cause them to burn or create a build-up of excess release agent, which can damage and clog the baking surface in addition to wasting product. Spraying too little product will reduce the release power, thus hampering the separation of the baked goods from the baking surface.

## 4 SHOULD THE BAKING TEMPERATURE BE ADJUSTED?

These products are designed **to work across a wide range of oven temperatures.** Yes, to avoid potential burning (if temperature is too high) or having traces of product left on the baked goods (if temperature is too low).

## 5 WHAT ARE THE CHARACTERISTICS ASSOCIATED WITH VISCOSITY?

Viscosity is an important criteria as it defines the release power. **The higher the viscosity, the higher the release power.** Therefore, Boeson® Release agents are specifically adapted to suit the different baking surfaces and products.

Article code	Product name	Packaging	Certification		
			RSPO	Kosher	Halal
10085008	Boeson Trennwax Liquid Active Spray	6 x 500 ml spray can (carton)	-	-	-
10085031	Boeson Trennwax Liquid Active	8 kg canister	MB	✓	✓
10085030	Boeson Trennwax Liquid Active	50 kg drum	MB	✓	✓
10085032	Boeson Trennwax Liquid Active	170 kg drum	MB	✓	✓
10085024	Boeson Trennwax Form Active	9,2 kg canister	-	✓	✓
10085026	Boeson Trennwax fest	8 kg bucket	MB	✓	✓
10085010	Boeson Schneideöl CD 130	10 L canister	SG	✓	✓
10085013	Boeson Schneideöl CD 130	55 L drum	SG	✓	✓
10085014	Boeson Schneideöl CD 130	600 L container	SG	✓	✓



**LEGEND**

MB : Mass Balanced  
SG : Segregated

### CSM Deutschland GmbH

Mainzer Str. 152-160 | 55411 Bingen am Rhein

### CSM Ingredients Italia Spa

Viale Santa Maria Della Croce, 12 | 26013 Crema (Cr) | Italy

### CSM France

18 rue de la Robertsau | BP 50 | 67802 Bischheim Cedex

### CSM Ingredients Benelux (NL) BV

Fruitlaan 24 | 4462 EP Goes | The Netherlands

