

Release Agents and Dividing & Slicing Oils

A perfect release at a lower cost



JUST A MATTER OF **MAKE, SPRAY, & BAKE!**

Convenience serves the baker. And our release agents for bread and pastry offer a lot of convenience. Releasing quickly and easily at the lowest cost per release? Then you choose the products from Sonneveld. Sonneveld Group was established in 1956 and since 2010 a part of Orkla. We are a leading producer and supplier of bakery ingredients. We have over 60 years of worldwide experience in release agents for bakery and confectionery products. In this extensive range of release agents are also solutions suitable for the entire food industry. Our release agents ensure the flawless release of your products. The release agents are available in a wide range of packaging, from a practical aerosol to a 1000 litre container and suitable for the various automatic application systems.



Why work with Sonneveld products?

- Beautiful end products
- Clean work environment
- Flawless, quick and easy release
- Lowest cost per release
- Reliable partner
- Technical support
- 100% vegetable



Clean work!

- Delivers high-quality products
- Flawless and Quick Release
- Ease of Use
- Cleaner Working Environment
- Materials Have a Longer Lifespan



COST-CUTTING = MORE PROFIT

An important advantage of high-end release agents: they enable you to save costs and keep a clean working environment. The high quality release agents can prevent your products to become dirty or damaged. A smaller dosage is sufficient, which is a considerable cost saving.

How To Use The EASY GO PRO



Scan to Watch Video



Easy Go® Keg Air-Mix

Easy Go® Keg Air-Mix is a complete spraying system for an easy apply of release agents resulting in beautiful end products, flawless and quick release and the application of dividing oils. The constant spray pattern ensures that the product is evenly distributed on the surface, while the environment stays clean. Easy Go® Keg Air-Mix is a closed system and reduces fogging in the bakery, so this brings more convenience and hygiene in the bakery.



Aerosols

Aerosol is a solution for people who work with small scale production runs. We have two types available with release agents and one for lubrication. Aerosols will make you more flexible while preparing your bread and pastry creations. Clean, quick and problem-free release. Sonneveld's aerosols make this possible for bakers and confectioners. Our practical spray cans makes it very easy to apply. They ensure that time after time, your bread and confectionery creations are released from their tins and moulds without suffering damage.

Cooking spray

Goldwax & Pancoating can also be used in a professional kitchen as a non-stick cooking spray for the preparation of meals like pancakes, fried eggs. The spray can be applied on frying pan, grill or waffle-iron.



Vegetable oils

Sonneveld only uses vegetable oils in the entire product line. These oils, in contrast to mineral oils, are no risk to public health.

Organic

The use of an organic release agent (Bio Release) or dividing oil (Bio Divison) is mandatory if the bakery works according to the quality mark for organic products. This means that consumers can rely on the fact that an organically manufactured product is really organic.

Choose wisely



There are various ways in which vegetable high-quality release agents can be of benefit to you. It is important to make a considered choice concerning the recipe, baking process, baking tray or tin (type, material, coating, age), the desired shelf life of the end product and the packaging.

Only then you can be sure that the release agent of your choice is the best for your specific situation. The method used to apply the release agent is important for the selection of the release agent, because spraying requires a different composition compared to dripping or brushing.

Online advice tool: www.releaseagents.com

Sonneveld Quality Certificates!



KOSHER



BRC



HALAL



RSPO

4-0602-15-100-00



SKAL

Release agents standard assortment

Product name	Release power*	Bread products	Confectionery and pastry products	Against carbonisation**	Shelf life baked products***	Suitable for tin	Suitable for tray	For tin or tray with coating (teflon, silicon)
Emulsion E60	2	•	•	2	Short	•	•	
Gold 1000	1	•		4	Medium	•	•	•
Gold 2000	2	•	•	5	Long	•	•	•
Gold 2500	3	•	•	5	Long	•	•	•
Goldwax 100	3	•	•	3	Short	•		
Goldwax 250	5	•	•	3	Short	•	•	
Goldwax 400	3	•	•	4	Medium	•		
Pancoating	2	•		3	Short	•	•	
Bio Release	2	•		3	Short	•	•	
Pancoating Spray	2	•		3	Short	•	•	
Goldwax Spray	3	•	•	3	Short	•	•	

*Release powerscale: 1(lowest) - 5 (highest)

**Against carbonisation scale: 1(lowest) - 5 (highest)

***Shelf life baked products :

Short	3 months
Medium	3 - 6 months
High	6 - 12 months

Lubricants standard Divison range

Product name	Stability against oxidation*	Vegetable oil	Mineral oil	Dough divider	Dough funnel	Slicing
Divison 20	2	Yes	No	•	•	•
Divison 40	2	Yes	No	•	•	
Divison 100	2	Yes	No		•	
Bio Divison 75	2	Yes	No	•	•	•
Divison Spray	2	Yes	No	•	•	•



Your Exclusive Source for Sonneveld

foodguys is the exclusive distributor of Sonneveld release agents in the United States. We're proud to bring you best-in-class solutions for release and efficiency.

But we know your production needs extend beyond release agents. That's why **foodguys** offers a comprehensive ingredient portfolio to support frozen doughs, bakery snacks, pizzas, desserts, sauces, snacks, and more.

Whether you need ingredients by the pallet, truckload, or container, our domestic sourcing network and global import capabilities keep your production moving at scale.

Why Choose foodguys?

- Simplify Procurement – One supplier for multiple ingredient categories
- Flexible Volumes – Pallet, truckload, or container-sized orders
- Compliance & Documentation – FSVP, FSMA, and full traceability
- Logistics Strength – Warehousing, delivery, and import/export expertise
- Trusted Since 1991 – Decades of experience serving food & beverage manufacturers

A background image showing a close-up of several golden-brown, oval-shaped bread rolls on a metal cooling rack. The image is slightly blurred and has a warm, yellowish tint, with a curved yellow line separating it from the text above.

Relax, Just Ask. We Deliver.



Bulk Ingredients for Every Application

Sweeteners & Syrups

- Agave, tapioca, rice, cane, and other natural syrups
- Bulk honey, molasses, and specialty sweeteners

Purees, Concentrates & Extracts

- Fruit purees and juice concentrates for beverages, fillings, and sauces
- Natural flavors and extracts for clean-label product development

Gluten-Free & Specialty Flours

- Rice, almond, coconut, tapioca, and other alternative flours
- Allergen-friendly options for gluten-free and better-for-you formulations

Egg Powders & Egg Replacers

- Dried egg powders for bakery and prepared foods
- Vegan egg replacers and functional binding systems for plant-based formulations

Emulsifiers, Dough Conditioners & Shelf-Life Systems

- Functional systems to improve texture, tolerance, and product consistency
- Solutions designed to optimize bakery performance and extend shelf life

Herbs, Spices & Seasonings

- Commodity herbs and spices such as garlic, onion, black and white pepper, chili peppers, and more.
- Citrus peels and zest
- Savory blends such as everything bagel, ranch, dill pickle, Nashville hot, Cajun, and more.
- Sweet blends such as pumpkin spice, maple brown sugar, birthday cake, cinnamon sugar, and more.
- Snack & coating seasonings such as sour cream & onion, white cheddar, honey mustard, and more.

Oils, Fats & Release Agents

- Bulk avocado, coconut, sunflower, and specialty oils

Natural Colors & Flavor Enhancers

- Plant-based colorants and natural flavor systems
- Clean-label solutions to enhance appearance and taste

Trend-Driven Ingredients & Inclusions

- Plant proteins (pea, rice, blends)
- Prebiotic fibers and functional binders
- Seeds, crisps, chips, and clusters

A perfect release at a lower cost

Standard packaging available for release agents and lubricants.



Aerosol



10 L bag-in-box



10 L jerry can
20 L jerry can



20 L Easy Go®



210 L drum



1000 L container



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