

Bakeware Surface Finishes

The quality of the baking surface has a significant influence over bakery operating results. It will have consequences for the production rate and the quality of the baked product. In the case that the surface finish is not optimised your bakery production costs will rise, on the one hand from the necessity to use grease, and on the other hand from the pollution due to the use of lubricants such as oil and grease.

The knowledge that every baking surface is made-to-measure, has led Northpoint to make an in-depth study into long-life release coatings. Research and market experience have contributed - in cooperation with selected suppliers - to a number of coatings designed for Northpoint, which provide optimal release for your baked products. Depending on the coating selected, in combination with the product, greasing can be made entirely or partially redundant.

The coating is applied as a multi-layer homogenised system;

1. Thorough cleaning of the surface.
2. A primer layer is applied, which ensures optimal adhesion between the baking tin or tray and the release coating.
3. One or more layers with specific release qualities are subsequently applied.

The release coating is bakery product and process dependent. From our many years of experience, we have developed a number of different coatings.

Benefits of the Northpoint coating system:

1. *Application of a specific coating provides maximum durability for the tin or tray*
2. *Baking tins & trays can be recoated several times*
3. *Minor damage and deformation can be removed*
4. *Removal of the previous release coating without damaging the mechanical qualities of the baking tin or tray*
5. *A good baked product quality and minimal product loss*
6. *Excellent rising, baking and release qualities*
7. *A food safe system*
8. *The use of lubricants is made wholly or largely redundant*
9. *Prevents pollution due to the use of lubricants*
10. *Provides a clean and healthy work environment*



As the product components as well as the total baking process are of considerable influence on the release properties and life span of the tins or trays it is not possible to give an absolute guarantee on the number of cycles. More information will be provided at the commercial offer stage.
