

# Pan oils

Pan oils stand for a range of natural auxiliaries for the food industry with tailor-made recipes.

Among other applications they are used as a release and anti-sticking agent during the production of cut cheese. The product can be applied directly on the cheese as such in order to avoid that the slices stick together.

Moreover it can be used to grease the rollers and conveyor belts. Pan oils are used in many other areas of food production. Depending on the individual client request, different raw material sources can be used in order to fulfill specific requirements such as allergens.

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