

Optima Cake Greases



Optima Cake Greases are designed to provide effortless release of cakes, cupcakes, or similar items from baking pans.

Achieve Clean Releases

We source only the highest-grade ingredients and blend them to formulate our proprietary release agents. We work with you to ensure that, when used properly, they will provide the desired release every time.

Experience Confidence

Our production facility was built from the ground up to ensure only high-quality products leave through our doors. We've automated formulas and processes to make sure you get the exact release agent you need, when you need it, every time.

Reduce Your Grease Budget

Receive consistent, in-bakery support from our knowledgeable team to optimize release agent usage and refine your pan cleaning schedule to provide maximum pan life and clean releases.

Formula #	Ingredients	Allergen- Free	Clean Label	Gluten- Free	GMO- Free	Application
Optima 210	Soybean oil, interesterified soybean oil, and soy lecithin		x			Cake grease
Optima 215	Vegetable oil, soy lecithin, interesterified soybean oil, corn flour		x	x		Cake grease
Optima 220	Vegetable oil, beeswax, soy lecithin, and mono- and diglycerides		x			Cake grease, waffles, and muffins
Optima 241	High oleic sunflower oil, beeswax, sunflower lecithin, and mono- and diglycerides	x	x		x	Cake grease, waffles, and muffins

For additional information or to request a quote, call +1.614.300.1081 or email info@synovaoil.com.



BUNDY BAKING SOLUTIONS:



Lead Your Bakery Forward

Achieve maximum product quality and consistency while minimizing your cost per bake by partnering with us to select the right design, coating, release agent, and cleaning schedule for your baking pans.

Visit **bundybakingsolutions.com/lead** to learn more.

