

Tarant

Flawless release of
cakes & baked goods



Aromatic

Simple, effective release

Tarant is based on pure vegetable raw materials, which have been carefully formulated for efficient functionality. The product provides a fine, high-density film of oil, which easily releases your baked products from baking forms and tins.

Thanks to its ozone-friendly aerosol spray packaging, the oil in **Tarant** is easy to apply and always evenly distributed. Only an extremely thin film is required to cover the baking surface, which makes **Tarant** very economical in use.

Tarant is free from GMO and allergens. Additionally, the oil is neutral in taste and does not affect the flavour of the end product.



Simplifies cleaning & maintenance

Efficient release makes baking forms easier to clean.

As **Tarant** does not contain any water, there is no risk of corrosion of baking surfaces. Furthermore, **Tarant** also inhibits carbonisation, i.e. carbon residue on baking equipment.

Applications

Carefully formulated for efficient functionality, **Tarant** is an all-round release agent suitable for all kinds of bakery and food production. For horizontal and vertical application and for hot and cold products.



Free from trans fatty acids

The consumption of high levels of trans fatty acids has become a major consumer issue all over the world and many bakeries are working hard to reduce the level of trans fatty acids in their product ranges.

With this in mind, Aromatic developed a formula for **Tarant** completely free from any partly-hardened fats. As a result, **Tarant** may also be regarded as free from trans fatty acids.

Product Article No. 5130

Follow us on 

AB Bakels Aromatic, PO Box 92044, SE-120 06 Stockholm, Sweden
Phone +46 8 681 56 00 | E-mail info@aromatic.se
www.aromatic.se