



Specialists in oils,
ingredients and custom
food-processing equipment

THRIFTEE GOLD DEPANNING COMPOUND

FUNCTION:

Thriftee Gold is designed to provide effective and uniform releasing for all types of cakes, yet be versatile enough so that it can be applied using the various kinds of cake pan greasers available. It is formulated with high quality vegetable oils, shortening, lecithin, and corn flour solids, which have been specially processed to achieve an extremely fine particle size.

Thriftee Gold can also be used as a slab dressing to prevent sticking during candy production.

FEATURES:

1. Extremely smooth in texture as a result of the fine particle size of corn flour solids present. This allows for uniform distribution during application to help provide an even coverage of the pan.
2. Helps provide consistently uniform and efficient releasing necessary to produce excellent crust characteristics and symmetrical cakes.
3. Very stable- resists separation in storage as well as during actual machine application.
4. Helps prevent stickers, rejects, and/or broken cakes.
5. Overall stability and smooth texture results in more efficient machine applications.

PACKAGE:

Bulk
58 Gallon Fiber Drum - 470 lbs. Net
5 Gallon Pail - 40 lbs. Net
55 Gallon Open Head Steel Drum - 460 lbs. Net

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