



platinoil



Our natural and technological fats for food applications

The products of the "Corail" range are emulsions specifically intended to perfectly release bakery products.

The water contained in the emulsion evaporates during the baking process, thus ensuring the detachment of the product, giving shine to it, and favouring the creation of a beautiful golden crust (Maillard reaction).

Due to its white colour and viscosity, "Corail" is visible, easy to spray without misting and adheres very well to the vertical sides of moulds and baking forms.



Corail Delta

Corail Sigma

Corail Oméga

Release power



Oxidation resistance



Main features

- Ideal for bakery products (bread, yeast dough, etc.) and pastries.

- More fluid.
- Good release power.
- Also suitable for pastry.

- Excellent release properties.
- Ideal for very sweet doughs.
- Also suitable for protein-rich savoury recipes.
- Easier to use than margarine or butter.

Viscosity

1400 to 1600 mPa.s (25°C)

450 to 600 mPa.s (25°C)

250 to 450 mPa.s (25°C)

Iodine value

± 110

± 110

± 110

Smoke point

230 °C

230 °C

230 °C

Density

960 kg/m³ (20°C)

940 kg/m³ (20°C)

940 kg/m³ (20°C)

Available formats

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L

Thanks to our expertise of fats, combined with a perfect knowledge of the micro-crystallization of vegetable waxes, which distributes them evenly in the oil, the Flex products ensure an excellent anti-adhesive power and a release power adapted to a very wide range of applications.

Whatever the type of material used, sheets, baking trays, moulds, bread and pastry forms, band ovens, etc., there is an answer in the PlatinOil Flex range. It is also suitable for raw frozen products or for working with "retarder proofer chambers".



Flex Delta

Flex Sigma

Flex Oméga

Release power



Oxidation resistance



Main features

- Perfectly suited for all basic products such as bread, leavened dough, baked goods, and other culinary preparations.
- Good release power.

- Specific for products that are difficult to remove from the mould, e.g., rich in sugar and protein.
- Excellent release properties.

- Specific for products rich in protein and/or sugar.
- Enriched with food fibres.
- High viscosity perfectly suited for products that need to cling at the beginning of baking or for straight-edged shapes.

Viscosity

500 to 600 mPa.s (25°C)

700 to 1100 mPa.s (25°C)

800 to 1200 mPa.s (25°C)

Iodine value

± 110

± 80

± 110

Smoke point

230 °C

230 °C

230 °C

Density

920 kg/m³ (20°C)

920 kg/m³ (20°C)

920 kg/m³ (20°C)

Available formats

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L

Thanks to their excellent resistance to polymerisation and oxidation, PlatinOil Plus release agents are ideal for products with a long shelf life. In addition, they prevent the clogging of perforated sheets and baking grids (e.g., baguette nets).

In addition to their release properties, which are suitable for a wide range of applications, the Plus products protect the material used, such as baking sheets and grids, moulds, bread forms, band ovens, etc. The combination of high-quality oils and waxes also has a positive effect on the condition of special coatings, such as silicone and Teflon.



Plus Delta

Plus Sigma

Release power



Oxidation resistance



Main features

- Good release power.
- Ideal for baguette nets and long-life products.
- Its fineness and viscosity allow spraying with an airless system.

- Specific for products rich in protein and/or sugar.
- Protects baking equipment.
- Perfectly suited to coated and uncoated aluminium moulds and plates.
- Specific for long shelf-life products.

Viscosity

± 50 mPa.s (25°C)

± 170 mPa.s (25°C)

Iodine value

± 45

± 40

Peroxide value

Max. 1

Max. 3

Density

910 kg/m³ (20°C)

920 kg/m³ (20°C)

Oxypress Value

> 30 h

25 - 30 h

Available formats

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L

The Easy range is used to lubricate the mechanical parts of machines that come into direct contact with foodstuffs. Our Easy oils can also be used for hoppers or conveyor belts to ensure easy passage and removal of dough or any other food preparation. They are also suitable for oiling slicer blades (e.g., bread slicers).

The quality of our Easy oils guarantees maximum protection and optimal operation of your equipment. They have a viscosity and resistance to oxidation that offer an optimal lubrication. These "Easy" oils are also completely neutral in taste and aroma.



Easy Delta

Easy Sigma

Easy Oméga

Oxidation resistance



Main features

- Universal vegetable lubricating oil for volumetric weighers for precisely dividing dough.
- Perfectly suited to both traditional and industrial work.
- Ideal for lightly oiling worktops and containers and thus replacing flouring.

- High quality vegetable oil for volumetric weighers for precisely dividing dough.
- Its resistance to oxidation and its viscosity ensure regular weighing without clogging or polymerisation.

- High quality vegetable based lubricating oil for volumetric weighers and for fully automated lines. Easy Omega is particularly recommended for precisely dividing dough and slicing bread.
- A versatile oil that offers very good oxidation resistance at low or high temperatures.

Viscosity

ca. 60 mPa.s (25°C)

ca. 65 mPa.s (25°C)

ca. 70 mPa.s (25°C)

Iodine value

± 110

± 85

± 80

Density

960 kg/m³ (20°C)

940 kg/m³ (20°C)

940 kg/m³ (20°C)

Available formats

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L

15L • 208L • IBC 1000L



**Quintessence
of taste
since 1934**

