



WHAT CAN

MYLAR[®] BAKE

DO FOR YOU?

- Enhance flavor profile?
- Increase shelf life?
- Eliminate need for expensive baking pans?
- Reduce fat, sugar and flavoring percentages?
- Lower cost of ingredients and formulations?
- Allow clean labels?
- Provide appropriate isolation for gluten-free?



CAN MYLAR® BAKE CREATE ENHANCED FLAVOR PROFILES?

- Closed cooking / baking environment encourages topical flavorings to permeate throughout baked goods.
- Cook from frozen raw vs. frozen pre-cooked for “right off the bakery line quality.”
- Final baked product is crispy and crunchy every time.

CAN MYLAR® BAKE INCREASE SHELF LIFE?

- Vacuum packaging eliminates freezer burn and flavor scalping.
- Increases operational yield in restaurants and industrial kitchens.
- Moisture retention eliminates “shrinkage” of retail goods off the shelf due to spoilage.



CAN MYLAR® BAKE ELIMINATE EXPENSIVE BAKING PANS?

- Packaging is molded into desired specifications and shapes.
- Cooking in the package from frozen or thawed eliminates the need for baker's sprays and parchment paper.
- No additional pans, parchment, non-stick baking mats or silicone bakeware.
- No cleanup necessary.



CAN MYLAR® BAKE REDUCE FAT AND SUGAR CONTENT?

- High moisture cooking environment achieves moist flaky layers.
- Increased moisture allows for less use of fats and sugars.
- Eliminates need for excess fat additions due to non-stick function.



CAN MYLAR® BAKE HELP LOWER THE COST OF INGREDIENTS IN FORMULATION?

- Elimination of additional fats.
- Less flavoring is required to achieve the same flavor profile.
- High moisture retention reduces staling.



CAN MYLAR® BAKE PROVIDE CLEAN LABEL SOLUTIONS?

- Products use less dough conditioners due to increased moisture.
- Baking at high temperature allows for natural browning, and reduced use of crisping or browning agents.
- Steam functions as a leavening agent in the enclosed baking environment for shorter rise time.



DOES MYLAR® BAKE PROVIDE APPROPRIATE ISOLATION FOR GLUTEN-FREE BAKING?

- Baked goods are isolated within baking equipment.
- Sandwiches can be baked away from gluten products because of film barrier.

