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Jennings

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(54) **RELEASE AGENT AND METHOD FOR USE
IN BAKING APPLICATIONS**

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106/287.1; 106/9

(58) **Field of Classification Search** 426/609,
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See application file for complete search history.

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(57) **ABSTRACT**

A method for making a release agent suitable for use in the
baking industry, along with examples of the release agent
made according to the method. The method comprises heat-
ing a food grade oil to between about 100 and about 130
degrees Celsius, then adding water heated to near its boiling
point. Agitation is used during the process to convert the
mixture to a stable oil-in-water emulsion. A relatively small
volume of emulsifying agent may also be added. The preferred
embodiment uses a silicone oil, which leaves very little
solid residue on the baking pans.

20 Claims, 1 Drawing Sheet