

# Bakery Pan Liners



Baking pan liners save operators money by eliminating the labor time and cleaning costs associated with greasing and washing baking pans.

Bagcraft® manufactures the most complete line of baking pan liners in the industry, and when it comes to labor and cost-saving product innovation, we're a baker's best friend.

If your operation requires custom-cut sheets or rolls, we have the converting capabilities to meet your specific needs. Ask your local representative for more information, or call us at 800-621-8468 (ext. 8012)

Custom Cut

# Comparison Of Pan Liner Features

## Find The Right Pan Liner For Your Application

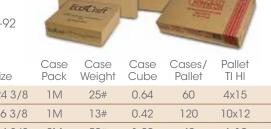
	Item#	Pan Size	Liner Material	Release Coating	Sticky Foods	Number of Bakes	Maximum Recommended Baking Temp	Kosher & Pareve	Microwaveable	Biodegradable
	030001	Full	Grease Proof Paper	Quilon		1-2	375-400° F	✓	✓	✓
	500255	Half	Grease Proof Paper	Quilon		1-2	375-400° F	<b>√</b>	✓	✓
	030002	Full	Grease Proof Paper	Quilon		1-2	375-400° F	✓	✓	✓
	030005	Half	Grease Proof Paper	Quilon		1-2	375-400° F	✓	✓	✓
	030012	Half	Unbleached Grease Proof	Quilon		1-2	400° F	✓	✓	✓
	030025	Full	Unbleached Grease Proof	Quilon		1-2	400° F	✓	✓	✓
	030008	Half	Unbleached Grease Proof	CFR	<b>✓</b>	2-4	400-425° F	✓	✓	✓
	030010	Full	Unbleached Grease Proof	CFR	<b>✓</b>	2-4	400-425° F	<b>√</b>	✓	✓
	032027	Full	Grease Proof Paper	Silicone	<b>✓</b>	3-5	400-425° F	<b>√</b>	✓	✓
	032030	Full	Grease Proof Paper	Silicone	1	4-6	425-450° F	<b>√</b>	✓	✓
	032025	Full	Parchment Paper	Silicone	<b>✓</b>	5-10	450°+F	<b>√</b>	✓	✓
	032035	Full	Parchment Paper	Silicone	1	5-12	450°+F	<b>√</b>	✓	✓
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#### All Bagcraft® Pan Liners Are:

- Perfect for baking, food wrapping, interleaving or microwave use
- FDA, Kosher and Pareve certified
- Packaged in an easy-to-open carton for convenient, single-sheet dispensing

#### Grease Proof Pan Liners With Standard Release

- EcoCraft® Artisan Pan Liners are 100% unbleached and compostable ASTM 2020-92
- Recommended maximum baking temperature: 375-400° F



Eco Craft

Item#	UPC#	Description	Liner Size	Pack	Weight	Cube	Pallet	TI HI	
030001	10787074001023	Premium Quilon Pan Liners 25Q1	16 3/8 x 24 3/8	1M	25#	0.64	60	4x15	
500255	10787074005045	Premium Quilon Half Pan Liners	12 1/8 x 16 3/8	1M	13#	0.42	120	10x12	
030002	10787074001030	Premium Quilon Pan Liners Dubl Pack 25Q2	16 3/8 x 24 3/8	2M	50#	1.20	40	4x10	
030005	10787074001047	Premium Quilon Half Pan Liners Dubl Pack 255Q	12 1/8 x 16 3/8	2M	25#	0.64	120	10x12	
<b>1</b> 030012	10787074010056	EcoCraft® Artisan Half Pan Liners	12 1/8 x 16 3/8	1M	13#	0.42	120	10x12	
<b>1</b> 030025	10072181300252	EcoCraft® Artisan Pan Liners	16 3/8 x 24 3/8	1M	25#	0.64	60	4x15	

#### Bake 'N' Reuse™ Pan Liners With Chromium-Free Release

- Multiple-bake pan liner reduces your costs and environmental impact
- Printed Bake 'N' Reuse<sup>TM</sup> carton in English and Spanish reminds your employees to reuse
- Not intended for multiple applications if product contains peanut or other known allergens
- Unbleached greaseproof paper with chromium-free, multiple-bake release
- Recommended maximum baking temperature: 400-425° F

Item#	UPC#	Description	Liner Size		Case Weight		Cases/ Pallet	Pallet TI HI	
77 030008	10787074010001	EcoCraft® Bake 'N' Reuse™ Half Pan Liners	12 1/8 x 16 3/8	1M	13#	0.42	120	10x12	
77 030010	10787074005120	EcoCraft® Bake 'N' Reuse™ Pan Liners	16 3/8 x 24 3/8	1M	25#	0.64	60	4x15	

#### Grease Proof Pan Liners With Silicone Release

- Excellent for medium to high temperature baking applications that require superior release
- Reusable pan liner for low-fat and high-sugar baking, interleaving or microwave use
- Recommended maximum baking temperature: 400-450° F

Item #	UPC#	Description	Liner Size		Case Weight		Cases/ Pallet	Pallet TI HI	
032027	10787074001245	Premium Silicone Grease Proof Pan Liners 27GS	16 3/8 x 24 3/8	1M	27#	0.64	60	4x15	
032030	10787074001269	Premium Silicone Grease Proof Pan Liners 35GS	16 3/8 x 24 3/8	1M	35#	0.64	60	4x15	Ī

#### Parchment Pan Liners With Silicone Release

- Perfect for high temperature baking applications that require maximum release
- Reusable pan liner saves costs when used for standard baking
- Recommended maximum baking temperature: 425-475+° F

Item#	UPC#	Description	Liner Size	Case Pack	Case Weight	Case Cube		Pallet TI HI	
032025	10787074002396	Premium Silicone Parchment Pan Liners 27SP	16 3/8 x 24 3/8	1M	27#	0.64	60	4x15	
032035	10787074001252	Premium Silicone Parchment Pan Liners 35SP	16 3/8 x 24 3/8	1M	35#	0.64	60	4x15	ĺ



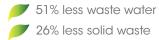




### A Better Sustainable Choice For Baking

The production of unbleached paper provides significant reductions in waste versus bleached paper.









Each time you reuse our pan liner you make a major contribution toward reducing raw material waste, which is a key component of environmental stewardship.

## Lifecycle Environmental Impact

The following is a breakdown of the environmental impact\* of your choices for different grades of paper:

Paper	Baseline Paper - BLEACHED	Target Paper - NATURAL	AL Difference Between Baseline & Tar		
Quantity Use	1,000 tons	1,000 tons			
Wood Use	4,444 tons	3,509 tons	935 tons	17,293 Trees	
Net Energy	36,476 million BTUs	29,777 million BTUs	6,699 million BTUs	74 Homes/Yr.	
Wastewater	25,702,450 gallons	21,239,198 gallons	4,463,252 gallons	7 Swimming Pools	
Solid Waste	2,019,040 pounds	1,416,870 pounds	602,170 pounds	21 Garbage Trucks	

<sup>\*</sup>Environmental impact estimates were made using the Environmental Paper Network Paper Calculator Version 3.2. For more information visit www.papercalculator.org.

# **Key Terms**

#### **Parchment**

Parchment is produced through a process that alters the paper fibers creating a material with a hard, scuff-resistant and an odor-free surface with high grease and water resistance. Parchment liners have superior resistance to oven browning, which allows them to be used repeatedly without charring or sticking. All-natural parchment will not contaminate and is completely odorless and tasteless allowing baked goods and candies to retain their original flavor.

#### Grease Proof Paper

Grease proof paper is the most widely used baking paper in the world. The paper provides a pinhole-free surface that holds the silicone- or quilon-type treatments on the surface allowing even baking with excellent release. Baked goods contain fats or oils that can accumulate on the pan liner surface. Our grease proof paper keeps the grease from leaving residue on the pan, which eliminates extra cleaning costs and potential odor from residue buildup.

#### Release

A great bakery pan liner isn't known for what it holds but for what it releases. Release coatings are applied to our baking papers to help reduce loss and breakage due to sticking. Sticky baked goods and candies often need a pan liner with superior release.



