

BAKING MATRIX

Genuine Vegetable Parchment vs. Grease Proof paper

	Why it matters	GVP	GP	Conclusion
	Release ● Ensure that the food does not stick to the liner. It helps to reduce the use of fat or cooking spray in molds	●●●●	●●●○	Ultrabake® has optimal release independently of the cooking method and ingredient type
	Grease resistance ● Avoid fat migration through the liner in order to reduce cleaning time	●●●●	●●○○	Ultrabake® creates an outstanding grease barrier without the use of chemical agents
	Wet-strength ● The liner should support the weight of the food inside without breaking whatever the cooking methods used or the type of ingredients	●●●●	●●○○	Ultrabake® features unmatched natural water resistance
	Heat resistance ● Ensure the cook or baker can freely experiment and avoid any end product waste caused by a failing baking liner	●●●●	●●○○	In typical baking applications; Ultrabake® can be baked up to 220C/428F and is the most resistant Certified up to 260C/500F (6 minutes) for accelerated cooking ovens
	Customization ● Patterning enhance brand experience with added function: guide your consumers with visual cues	Yes	Not available	Color Ultrabake® with a wide range of BFR and FDA approved colors for a more vibrant branding Our unique ink free patterning ensures brand recognition to your product in a safe way: the product remains 100% cellulose
	Robustness ● Easy handling is important : ability to be wetted to mold to dishes and pans	●●●●	●●○○	With a higher caliper, Ultrabake® feels more robust than competitive products at equal grammage GVP keeps its integrity and become more flexible when wet Ultrabake® can be reused several times if hygiene conditions allow
	Sustainability ● As baking liners soiled by food and degraded by the cooking process cannot be recycled, composting is a preferred end of life scenario		Not certified	Ultrabake® is made of 100% wood pulp, certified by the FSC™ and PEFC™ and naturally PFAS-free It is certified compostable at Home and Industrial (EN13432)



ULTRA BAKE®

PREMIUM BAKING PAPER



Sustainable benefits

- Made of 100% cellulose fibers from responsibly sourced and renewable wood pulp, certified by the FSC™ and PEFC™
- Biodegradable and certified for home & industrial compostability (EN 13432)

Food Contact Compliance

- Natural grease barrier (PFAS-Free) and water resistance with no chemicals
- Direct food contact compliance from -40C/F up to 220C/428F
- Germany: Recommendation of BfR XXXVI/2
- Regulation (EC) 1935/2004
- French decree 2007/766
- Italy: DM 73 and its amendments
- Regulation (EC) No 2023/2006
- FDA 21 CFR § 176-170 & 176-180

by

**FIRST
PACK**
GROUP

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