

Siliconised Baking Paper

Bakewell
The Original Siliconised Baking Parchment



Our non-stick baking parchment is a household name when it comes to baking sticky mixes such as meringues, pavlovas and brandy snaps. It also prevents those very light mixes, such as sponges, from sticking. It is used for every kind of baking, including biscuits, fruit cakes and swiss rolls, both in conventional and microwave ovens. The mixes should be allowed to cool before lifting to obtain a clean release.

There is no need to use grease, either on the tin or the paper, even with the very lightest sponges. The smooth silicone surface resists sticky cake mixes. Bakewell Baking Parchment is silicone coated on both sides, providing a perfect non-stick surface for baking. There is no need to grease the tin or paper. Capable of baking up to 230°C or domestic freezing. The traditional white appearance and renowned non-stick properties are obtained using environmentally friendly materials. The use of chlorine has been avoided.

Bakewell is an ideal material for:

- Baking cakes, sponges and sticky mixes such as pavlovas and light sponges, chocolate couverture etc. All are easily removed when they are allowed to cool
- When freezing sliced meats and cakes - sheets of Bakewell will stop them sticking, allowing you to remove just what you need without defrosting everything
- Cooking fish 'en papillote'
- Using soufflé dishes
- Dough proving and for use in microwave cookery
- Wrapping sandwiches etc.



Code	Size/Contents	Packed
23000	37.5cm x 5m Retail rolls	24
23003	37.5cm x 5m Retail rolls	16 x 6
13230	30cm x 75m Cutterbox	6
13245	45cm x 75m Cutterbox	6
13244	45cm x 50m Cutterbox	6

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