



NORPAK CORPORATION

Bakery, Deli, and Custom food service solutions

B A K E R Y P A N L I N E R S

Norpak carries three distinct pan liner products: 25 pound (40 GSM) Quilon Treated Pan Liners, 25 pound (40 GSM) Silicone Treated Pan Liners, and 35 pound (57 GSM) Silicone Treated Pan Liners. These products are STAR-K certified PAREVE and KOSHER FOR PASSOVER. Microwavable.

- Quilon Pan liners are stocked in a 16-3/8" x 24-3/8" sheet size in order to fit the baking industry's standard baking pan. The specially treated kraft sheet acts as a release agent so less product is left sticking to the pan. Baking costs are thereby reduced by minimizing clean up time after baking. Quilon is suitable for the majority of baking applications.
- Silicone treated pan liners come in two different basis weights to offer the user a choice of strengths relative to the product being baked. The sheet comes in a 25 (40 GSM) or 35 pound (57 GSM) silicone treated bleached kraft. Silicone also provides excellent release properties for all baking products and is specifically designed for products with high sugar contents. It also has the strength to withstand repetitive uses up to three to four times. Both basis weights are stocked in 1,000 sheet packages.

25 Pound Quilon

25 Pound Silicone

35 Pound Silicone

Stock 16-3/8" x 24-3/8" in 1,000 or 2,000 sheet
Sheets: boxes (Silicone is 1,000 sheets only)
Bakery Pan Liners may be ordered to any customer's specifications with minimum volumes required.

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