

Maé Innovation Launches New, Premium Silicone Mold Shapes!

Maé Innovation designs and creates premium silicone molds for intensive and industrial uses. The Silmaé range is suitable for both baking and deep freezing and adapted for pastries, fruit cakes, ice creams, chocolates, sweets, starters, sauces, seafood and meat product, brioches, Viennese pastries, bread, and buns.

The silicone used, SIL035, has been selected for its mechanical properties and

its resistance to high temperatures (536 F) and deep freezing by mechanical cold or cryogenics, respecting the recommendations for use.

The Silmaé are suitable for food contact with no negative consequence on the human health. Maé Innovation silicone trays comply with the highest American (FDA), French (NF standard EN 1186 and 25/11/1992 order), and European (Regulation EC n°1935/2004 and EU



n°10/2011) food standards: the system provides complete traceability for each item, reinforcing Maé's strong reputation in the food industry. The silicone non-stick

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qualities enable easy, clean, and quick turning out without any loss of products

Maé offers a wide range of standard Silmaé molds, with more than 250 references in its catalog, but is also able to customize your mold. Thanks to its integrated research and development department, over 300 tailor-made projects are developed each year in large or small production runs, with unrivalled value for money on the market.

Maé's silicone and baking trays are developed in different sizes and formats, including the American 17.99-by-30-inch tray.

Every year, the company creates new 3D shapes. In 2019, it designed a pooh, a "madeleine" in different formats (to share, single, and mini), a new heart, and four references on the hive theme.

Diversity, creativity, customization? Be Silmaé!

Come and visit Booth #2974! For more information about Maé Innovation, visit www.mae-innovation.com.