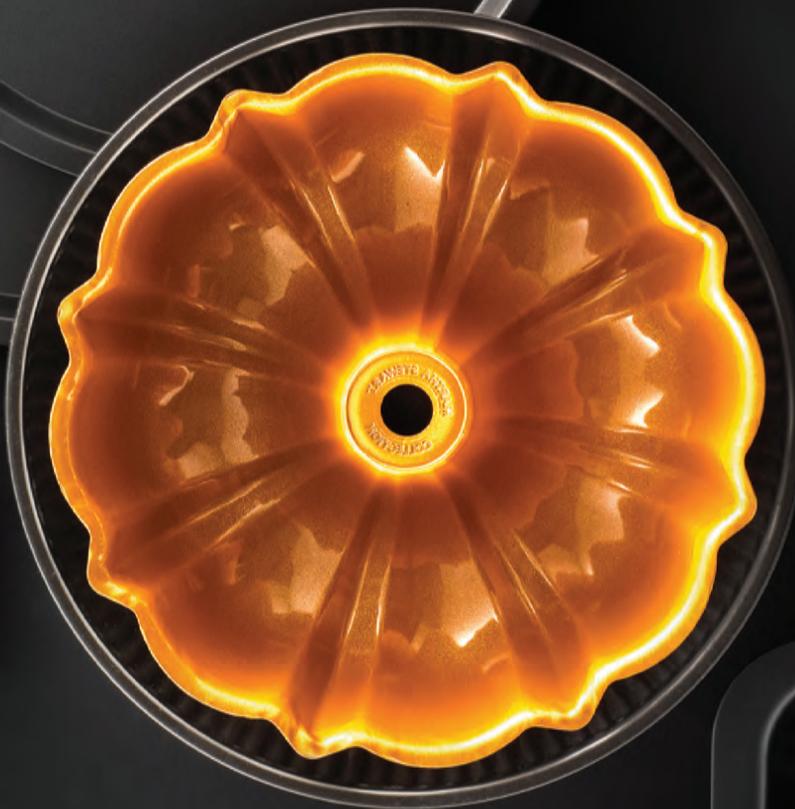




**Lasts as much as 33 times
longer than other spray
bakeware coatings**



Whitford
Where good ideas come to the surface

Eterna[®] Si lasts as much as 33 times longer than the competition

Whitford's Eterna[®] set a new standard for long-lasting release. Now the same concept of better, longer-lasting release comes to bakeware, to provide the longest-lasting nonstick of all the many bakeware coatings Whitford labs have tested.

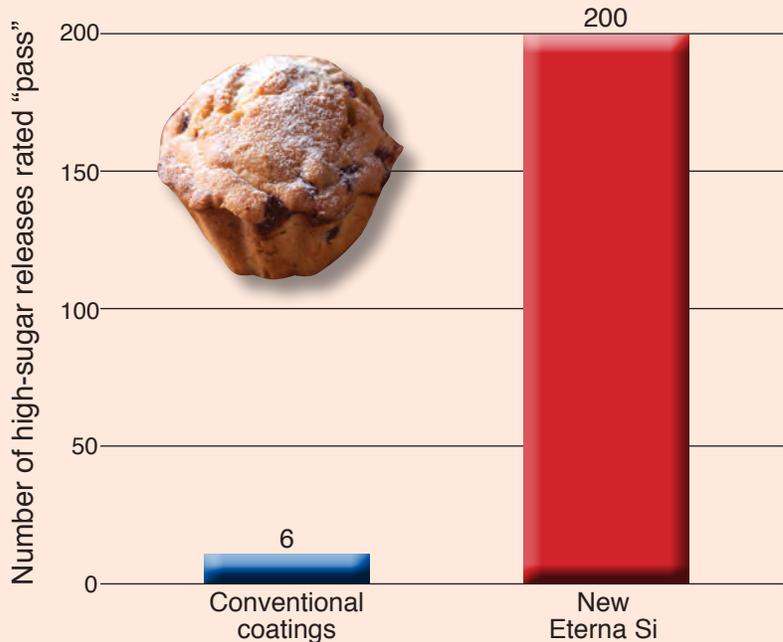
Example: In the High-Sugar Muffin test, conventional bakeware coatings usually achieve an average of 6 release cycles.

New Eterna Si achieved 200 cycles, more than 33 times as many. In the Roast Chicken test, Eterna Si went 21 cycles vs the best competitor, which went 5.

For more information on this technological breakthrough, please contact your Whitford representative or contact Whitford directly at sales@whitfordww.com. Or visit our website: whitfordww.com.

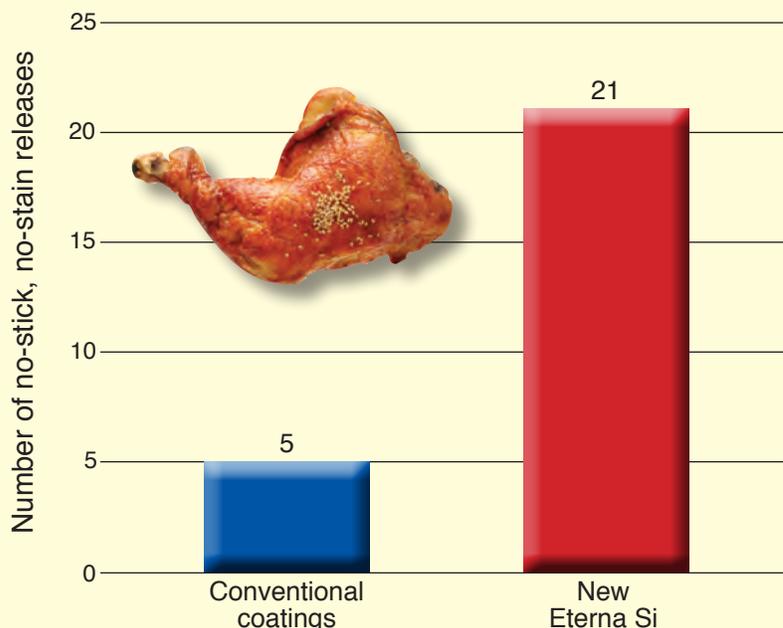
The High-Sugar Muffin Test

- Preheat oven to 350°F/ 175°C. Weigh 35 grams of the batter mix for each muffin cup and pour the batter into the cups.
- Bake for 15 minutes. After baking, remove each muffin cup and invert. The muffin should fall out of the cup by gravity, with no additional help. This qualifies as a "pass".
- When the muffins begin to stick and no longer fall out of the cups by gravity, this qualifies as "failure".



The Roast Chicken Release Test

- Use 1 thigh or drumstick with skin, or 1 breast for larger pan. Place in center of pan and cover with tin foil.
- Place pan in oven preheated to 350°F/175°C for 60 minutes.
- Remove pan from oven and remove chicken with tongs.
- Wash pan in warm, soapy water. Inspect for bits of meat or skin that stick, as well as stains or blistering in coating.
- Repeat 5 times and photograph. Clean pan in dishwasher and repeat test until blistering or peeling occurs.



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