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New Confectionery Polishes & Anti-Stick Coatings

Westport, CT – (April 2, 2013) - Edible coatings leader, Mantrose-Haeuser, has expanded its line of high performance polishes and antisticking coatings for the confectionery industry.

Certicoat® Polishes are highly stable, high gloss, anti-stick polishes for starch, pectin and gelatin gums and for molded liquorice. Certicoat coatings are formulated with natural waxes and highly stable vegetable oils and fats to provide excellent transparency, gloss and anti-sticking efficiency. Certicoat polishes are formulated with different viscosities and oil/wax combinations to deliver the ideal combination of gloss and lubrication for gummy and liquorice products.

Certicoat® 360 and 510M are highly stable wax-based coatings providing a beautiful shine, resistance to moisture and excellent lubricity to control piece to piece sticking.

Certicoat® 590 ORG is an organic certified anti-stick agent providing excellent sheen and good flowability properties required for packaging of organic fruit snacks and organic gummies.

Crystalac® 4200 is a micronized powder blend of natural waxes used to coat hard and soft sugar-shell dragees.

Certicoats are a solvent free solution for sugar shell polish. They provide excellent gloss to the finished products.

About Mantrose-Haeuser Co., Inc.

<u>Mantrose-Haeuser Co., Inc.</u> is the Westport, Connecticut-based world leader in specialty film coatings for the confectionery, food, and pharmaceutical industries. Founded more than 100 years ago, Mantrose-Haeuser is subsidiary of <u>RPM International, Inc</u>. of Medina, Ohio; a specialty coatings company traded on the New York Stock Exchange under the symbol RPM.