



SAGA Cooking Paper Sheets



GN 1/1

Innovative and efficient

SAGA Cooking Paper is a unique innovation and has more benefits than traditional Cooking Paper. It is a versatile kitchen all-rounder that can be used every step on the way in food preparation. Its exclusive properties make it ideal for any cooking from freezing to heating.

Multitude of uses

SAGA Cooking Paper can be used for all cooking and baking. It is steam- and boil-proof and retains its shape. Use it for all kinds of cooking (even in frying pans) and baking (even salt pretzels), food preparation, cold kitchen (interleaving) and storing.



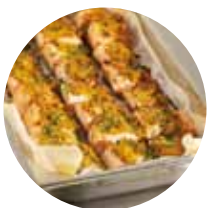
An environmentally friendly choice

Less washing up when lining your dishes - save on water and energy. SAGA Cooking Paper is 100% compostable and biodegradable.

Saves time and money

The greaseproof, non-stick coating prevents sticking and crusting on a baking or GN tray. The extremely good release property is a barrier against moisture and grease, and even meat and fish proteins. Lining dishes with SAGA Cooking Paper will save time on washing up and make your equipment last longer.

Some of the many ways we love to use SAGA Cooking Paper:



Lining GN forms



Tabletop covering



Interleaving



Wrapping



Rolling out



Tenderising

Lovely Little Things



www.sagacook.com



SAGA Baking Paper Sheets



40 x 60 cm, 43 x 56 cm, 45 x 75 cm and 57 x 78 cm

Innovative and efficient

SAGA Baking Paper is versatile and well-suited for every step of baking. Due to good release properties of the Baking Paper, the same paper can be used throughout the whole process from raising the dough to baking, and baked goods can be transferred from the freezer directly into the oven.

Multitude of uses

SAGA Baking Paper is also ideal for lining oven trays, interleaving, decorating, rolling out, freezing and other baking related activities. Bakeries love SAGA for protecting work surfaces, preparing patisserie and dough, as well as for tooling and stenciling. The sheets come in four different sizes fitting most standard baking trays.



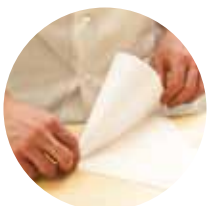
An environmentally friendly choice

Less washing up when protecting your trays with Baking Paper - save on water and energy. SAGA Baking Paper is 100% compostable and biodegradable.

Saves time and money

Using SAGA Baking Paper means that food does not stick to oven trays resulting in less washing up since no oil is needed. Depending on the pastry, you can use a sheet of Baking Paper several times.

Some of the many ways we love to use SAGA Baking Paper:



Piping



Grating



Rolling out



Stenciling



Decorating



Lining oven trays

Lovely Little Things



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SAGA Baking Paper Catering Reel



45 cm x 200 m and 57 cm x 200 m

Innovative and efficient

SAGA Baking Paper is versatile and well-suited for every step of baking. Due to good release properties of the Baking Paper, the same paper can be used throughout the whole process from raising the dough to baking, and baked goods can be transferred from the freezer directly into the oven.

Multitude of uses

SAGA Baking Paper is ideal for lining oven trays, interleaving, decorating, rolling out, freezing and other baking related activities. Bakeries love SAGA for protecting work surfaces, preparing patisserie and dough, as well as for tooling and stenciling. The reel format means you can choose the amount you need. We offer this roll in a width of 57 cm or 45 cm and a length of 200 m. One box contains 6 reels in a plastic wrap.



An environmentally friendly choice

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Saves time and money

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Some of the many ways we love to use SAGA Baking Paper:



Piping



Grating



Rolling out



Stenciling



Decorating



Lining oven trays



SAGA Cooking Paper



12 m and 50 m rolls

Innovative and efficient

SAGA Cooking Paper is a unique innovation that offers many benefits in both domestic and professional kitchens. It is ideal for any cooking from freezing to heating. SAGA Cooking Paper is white guaranteeing maximum food hygiene and environmental performance. The re-closable box has useful tips on how to create delicious and healthy meals with the help of Cooking Paper. The box comes equipped with a blade and a thumb-break for easy dispensing.

Multitude of uses

SAGA Cooking Paper is a versatile kitchen all-rounder that can be used every step on the way in food preparation. It can be used for all cooking and baking and is steam- and boil-proof retaining its shape. Use it for all kinds of cooking (even in frying pans) and baking, food preparation, cold kitchen (interleaving) and storing. It is ideal for aroma cooking and serving food in paper pouches and packages.



An environmentally friendly choice

Less washing up when lining your dishes - save on water and energy. SAGA Cooking Paper is 100% compostable and biodegradable.

Saves time and money

The greaseproof, non-stick coating prevents sticking and crusting on a baking trays and other cookware. The extremely good release property is a barrier against moisture and grease, and even meat and fish proteins. Lining dishes with SAGA Cooking Paper will save time on washing up and make your equipment last longer. Thanks to the roll format, you choose how much paper you need. With 12 meters of Cooking Paper, you can prepare between 15 and 35 dishes. The width of the roll fits most standard home oven baking trays.

Some of the many ways we love to use SAGA Cooking Paper:



Aroma cooking



Oven cooking



Gratinating



Serving



Lining dishes



Interleaving

Lovely Little Things



www.sagacook.com



SAGA Baking Paper Sheet Roll



Innovative and efficient

SAGA Baking Paper is efficient and has more benefits than traditional Baking Paper. It is versatile and well-suited for every step of baking. SAGA Baking Paper is white guaranteeing maximum food hygiene and environmental performance. Due to good release properties of the Baking Paper, baked goods can be transferred from the freezer directly into the oven. A roll contains 24 sheets that can be pulled out individually through a clever opening mechanism at the end of the box.

Multitude of uses

SAGA Baking Paper is ideal for lining oven trays, interleaving, decorating, rolling out, freezing and other baking related activities – it can even be used in the microwave oven. The ready-cut sheets fit most standard home oven baking trays.



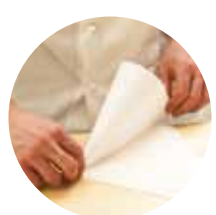
An environmentally friendly choice

Less washing up when protecting your trays with baking paper - save on water and energy. SAGA Baking Paper is 100% compostable and biodegradable.

Saves time and money

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Some of the many ways we love to use SAGA Baking Paper:



Piping



Grating



Rolling out



Stenciling



Decorating



Lining oven trays

Lovely Little Things



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