TECHNICAL SHEET
Food grade



LUBRICATING AND RELEASE AGENT
A20110 - 500ML

Allows greasing of dishes and unmolding with ease!
- Contains 98.4% rapeseed oil
- Does not transmit taste to the final product
- Works hot and cold
- Suitable for all types of molds and supports
- Allergen-free and soy lecithin-free

Application:
Food release spray.
Odorless product transmitting no taste to the final product.
The release agent protects the mold from corrosion and makes it easier to clean.
Used in chocolate making, bread making, biscuits, pastries, industrial pastries, etc. It can also be used for cheese making, ready meals and molded charcuterie products.
Ideal on any type of mold (plastic, silicone, stainless steel, aluminum, copper, etc.), on baking trays and mats, but also on waffle irons, crepe makers, or planchas.
Works hot and cold. Allows the release of jellies, flans, desserts without cooking, etc.
Its composition is exclusively plant-based, GMO-free and non-ionized.
Contains a natural anti-oxidant allowing good stability of the formula (no risk of rancidity over time).
Cooking temperature supported: 220°C

Directions for use:
Shake before use. The release agent is used at room temperature (20°C to 25°C maximum) for optimal operation.
Spray lightly and evenly on the molds and plates from a distance of approximately 20cm, in a thin layer.
If blocked, run the diffuser under hot water.

Areas of use:
- Kitchens
- Snacking
- Creperies
- Pastries
- Cafeteria, canteens

Packaging:
Packaging unit (PU): Aerosol
Tinplate case diameter 65 mm / Height 195 mm
Nominal volume: 650 ml / Net volume: 500 ml
Sales unit: Box of 6 units
Palettization: 1044 units / 174 boxes

Legislation:
PROFESSIONAL USE ONLY
Dangerous. Respect the precautions for use.
Our technical data sheets have been produced based on our current knowledge; certain elements are subject to change. Non-contractual photo. 01/06/2026 Index 1,0

S.I.C.O.
MADE IN FRANCE

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SARL AU CAPITAL DE 4 700 000 EUROS
R.C. GRENOBLE 57 B 150
SIRET 697 320 539 00045 – APE 8292 Z
N°TVA CEE : FR 71 697 320 539



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Composition:
Ingredients: rapeseed oil (98.4%). Emulsifier: rapeseed lecithin. Anti oxidant: E306. Propellant gas: E943a, E943b, E944, E290

Organoleptic characteristics:
Taste: neutral
Odor: neutral
Color: pale brown
Texture: liquid

Nutritional composition:
Nutritional information for 100 mL (after spraying)
Energy value 3394 Kj/kjoules
Fat 92 g
Including saturated fatty acids 8 g
Monounsaturated fatty acids 56 g
Polyunsaturated fatty acids 28 g
Carbohydrates 0 g
Including sugars 0 g
Proteins 0 g
Salt < 0.01g

Storage conditions:
Shelf life (BBD): 36 months
Shelf life after opening: End of BBD if storage conditions are respected
Storage conditions: store in a dry place
Storage temperature: 5 to 25°C. For optimal operation, the temperature must be between 20°C and 25°C
Transport temperature: ambient temperature

Product characteristics:
The product does not contain GMOs, nanoparticles or allergens and does not undergo ionization.
A.Microbiology
Aerobic mesophilic flora NF EN ISO 21149: < 10 CFU/g
Yeasts NF EN ISO 16212: < 10 CFU/g
Molds NF EN ISO 16212: < 10
UFC/gSMQ.02.F01-C
B. Physical chemistry
Oleic acidity: </= 0.1%
Humidity: </= 1%
Density: 0.92
C. Diets
Kosher: no
Hallal: no
The product is suitable for ovo-lacto vegans, vegans, celiacs, nut allergic, lactose intolerant.

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