



Ref. A20110 MOULD-RELEASE SPRAY 500ML QUICK U2

For greasing dishes, cooking and easy release from moulds.

- ✓ Professional use
- ✓ Contains 98.4% colza oil
- ✓ Tasteless
- ✓ For use with hot and cold temperatures
- ✓ Suitable for all types of moulds and surfaces



SPECIFICATIONS

Temperature max.: 220°C	
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APPLICATION

Mould-release food spray.

Odourless and tasteless.

Protect moulds from corrosion and makes cleaning easier.

For making chocolate, bread, biscuits, mass-produced pastry, cheese, ready meals and molded cured meats.

Ideal for use on all moulds: plastic, silicone, stainless steel, aluminum, copper, etc., on baking trays and mats, as well as waffle irons, crepe pans and planchas.

For use with hot and cold temperatures. Releases moulds of jelly, flan, uncooked desserts, etc.

Pure vegetable oil. No GMOs. No ionization.

Contains a natural antioxidant for excellent stability. No risk of rancid flavor developing.

RECOMMENDED FOR:

- Kitchens
- Snack bars
- Crepe restaurants
- Cake shops
- Cafés, canteens

INSTRUCTIONS FOR USE

Shake before use. Use at ambient temperature (max. 20°C to 25°C) for optimal results. Lightly spray a fine, even layer on moulds and trays from approx. 20 cm.

If nozzle clogs, run it under hot water.

PACKAGING

Presentation: Aerosol can

Pack size: Carton of 6

Tin can Diameter: 65 mm Height: 195 mm

Nominal volume: 650 ml / Volume net: 500 ml

Pallet size: 1044 units – 174 cartons

REGULATIONS

WARNING - FOR PROFESSIONAL USE ONLY.

Dangerous. Follow precautions for use.

Our data sheets are prepared with current knowledge and are subject to modifications. Photo nonbinding
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COMPOSITION

Ingredients: colza oil (98.4%). Emulsifier: colza lecithin.
Antioxidant: E306 Packaging gas: E943a, E943b, E944, E290

ORGANOLEPTIC PROPERTIES

Flavor: neutral
Odor: neutral
Colour: light brown
Texture: liquid

FOOD COMPOSITION

Food composition for 100 ml (after spraying)

Food energy 3,394 KJ/kjoules
Fat content 92 g
Including saturated fat 8 g
Unsaturated fat 56 g
Polyunsaturated fat 28 g
Carbohydrates 0 g
Including sugar 0 g
Protein 0 g
Salt < 0.01g

PRESERVATION

Shelf life (Best if used before - BIUB): 36 months
Shelf life after opening: BIUB date if preservation conditions are respected
Preservation conditions: store in dry place Preservation temperature: 5-25°C. 20°C to 25°C for optimal results
Transport temperature: ambient temperature

PRODUCT FEATURES

A. Microbiology

Aerobic mesophilic bacterium NF EN ISO 21149: < 10 UFC/g
Yeast NF EN ISO 16212: < 10 UFC/g
Mold NF EN ISO 16212: < 10 UFC/g

B. Chemical physics

Oleic acid: ≤ 0.1%
Humidity: ≤ 1%
Density: 0.92

C. Allergens

No

D. Dietary restrictions

Not kosher
Not halal
Suitable for ovo-lacto vegetarians, vegans, gluten and lactose intolerance, nut allergies.

E. Certificates

E.1 Non-GMO status

This product can not be labeled in accordance to European Parliament and Council Regulation (EC) No.1829/2003 dated 22 September 2003 for genetically modified food and animal feed and European Parliament and Council Regulation (EC) No.1830/2003 dated Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, and amending Directive 2001/18/EC.

E.2. Non-ionization

SICO certifies that this product has not been subjected to ionization or irradiation in accordance with Directive 1999/2/EC of the European Parliament and Council dated 22 February 1999 for the approximation of the Member State laws concerning ionized foods and food ingredients.

E.3 Contaminants

SICO certifies that this product complies with Commission Regulation (EC) No 1881/2006 dated 19 December 2006 stipulating maximum levels for certain contaminants in food.

E.4 Pesticides

SICO certifies that this product complies with European Parliament and Council Regulation (EC) No.396/2005 dated 23 February 2005 stipulating maximum pesticides residues in food and animal feed of plant and animal origin, and amending Council Directive 91/414/EEC.

E.5 Primary packaging

SICO certifies that the primary packaging used for this product complies with European Parliament and Council Regulation (EC) No.1935/2004 dated 27 October 2004 for materials and articles in contact with foodstuffs and repealing Directives 80/590/EEC and 89/109/EC - Article 16.