

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

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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 \u003c 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: \u003c 10 CFU/g

Yeasts NF EN ISO 16212: \u003c 10 CFU/g

Molds NF EN ISO 16212: \u003c 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.