



Ref. A16255 MOULD-RELEASE AND COOKING SPRAY 250 ML KING

For greasing dishes and easy release from moulds.

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



SPECIFICATIONS

Max. cooking temperature: 200°C

APPLICATION

Mould-release and cooking spray

Made with colza oil, this spray is ideal for easy release from moulds for cakes, pastries, chocolates and other sweet and savory preparations. Quickly grease dishes effectively for all food preparations.

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.

Also suitable for cooking meat, fish and vegetables without oil splashes.

Odorless and tasteless

Protect moulds from corrosion and makes cleaning easier.

Pure vegetable oil. Zero GMOs. No ionization.

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

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.

PRECAUTIONS

Spray can contains nitrogen, inflammable propellant gas suited to use by the general public. Hold vertically or at a max. 45° angle for use. If held in another position, gas may be lost causing a jet of product or no spray at all.



PACKAGING

Presentation: Aerosol can

Pack size: Carton of 6

Tin can Diameter: 52 mm Height: 195 mm

Nominal volume: 405 ml/Net volume: 250 ml

Pallet size: 1,728 units – 144 cartons

REGULATIONS

FOR INDIVIDUAL AND PROFESSIONAL USE

Dangerous. Follow precautions for use.

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

24/04/2024 Index 3.6



COMPOSITION

Ingredients: colza oil (98.4%) Emulsifier: colza lecithin.
Antioxidant: E306 Packaging gas: E941

ORGANOLEPTIC PROPERTIES

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

FOOD COMPOSITION

Food composition for 100 ml (after spraying)
Food energy 3,394 Kj/kjoules – 825 Kcal
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

The product contains no GMOs, no nanoparticles, or allergens and is not ionised.

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/gSMQ.02.F01-C

B. Chemical physics

Oleic acid: $\leq 0.1\%$
Humidity: $\leq 1\%$
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.



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www.sico.fr

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TECHNICAL SHEET

FOOD GRADE



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