



### Ref. A13222 MOULD-RELEASE SPRAY 600ML KING

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

#### 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: 240 mm

Nominal volume: 800 ml / Volume net: 600 ml

Pallet size: 930 units – 155 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 25/09/2023 Index 3.7



### 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

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/g

#### B. Chemical physics

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

#### D. Dietary restrictions

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