

Ref. A23093 MOULD-RELEASE AND COOKING SPRAY BIOLOGICAL 250 ML KING

For greasing dishes, cooking and easy release from moulds.

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

AGRICULTURE BIOLOGIQUE — Certifié par FR-BIO-01 AGRICULTURE UE

MULTI-POSITION VALVE NON-FLAMMABLE GAS — VEGETABLE OIL — ALLERGEN-FREE — SOYA LECITHIN-FREE

SPECIFICATIONS

Max. cooking temperature: 220°C	

APPLICATION

Release and cooking spray based on organic virgin rapeseed oil. This well-balanced amber colored oil is rich in Omega 3 and vitamin E.

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:

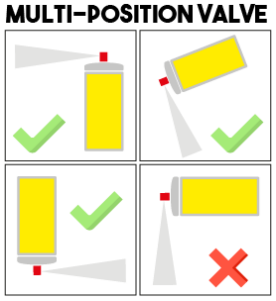
- Kitchens
- Snack bars
- Crepe restaurants
- Cake shops
- Cafés, canteens

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 12
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.
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S.I.C.O.
Retrouvez toutes nos fiches techniques sur www.sico.net

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MADE IN FRANCE

SARL AU CAPITAL DE 2 700 000 EUROS / R.C. GRENOBLE 57 B 150 / SIRET 697 320 539 00045 - APE 8292 Z / N°TVA CEE : FR 71 697 320 539

COMPOSITION
Ingredients: organic rapeseed oil (98.4%) Emulsifier: organic sunflower 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	3,388 Kj/kjoules – 834 Kcal
Fat content **Including saturated fat** **Unsaturated fat** **Polyunsaturated fat**	84 g 6 g 54 g 24 g
Carbohydrates	0 g
Including sugar	0 g
Protein	0 g
Salt	< 0,01g

PRESERVATION
Shelf life (Best if used before - BIUB): 24 months
Shelf life after opening: BIUB date if preservation conditions are respected
Preservation conditions: store in dry place
Preservation temperature: 0-50°C. 20°C to 25°C for optimal results
Transport temperature: ambient temperature

PRODUCT FEATURES
A. Allergens
No

B. Dietary restrictions
Suitable for ovo-lacto vegetarians, vegans, gluten and lactose intolerance, nut allergies.

C. Certificates
C.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.

C.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.

C.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.

C.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.

C.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.

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