

La qualité au service des collectivités



## Ref: A20110 QUICK U2 500ML MOULD RELEASE SPRAY

Food grade mould release spray. FOR PROFESSIONAL USE ONLY.

Odourless product that does not impart any flavour to the end product.

The mould release product protects the mould against corrosion and facilitates cleaning.

Uses include chocolate products, bread, biscuits, pastries and industrial baked goods, etc. Can also be used for cheese, ready meals and formed meats.

Ideal for use with any type of mould (plastic, silicone, stainless steel, aluminium or copper, etc.) on baking trays and mats, as well as on waffle irons, crepe pans and griddles.

Made entirely from plant-based products, GMO-free and not irradiated. Contains 97.4% rapeseed oil.

Contains a natural anti-oxidant producing a highly stable formula (no risk of going rancid over time).



### TECHNICAL DATA

Maximum cooking temperature: 220°C.

### INSTRUCTIONS FOR USE

Shake well before use. The mould release agent should be used at ambient temperature (20°C to 25°C maximum) for best results. Lightly spray moulds and trays from a distance of about 20cm to produce a homogenous, fine coating.

*If the nozzle becomes blocked, rinse it in hot water.*

### PACKING

Tin-plate aerosol can, diameter 65mm / height 195mm

Nominal volume: 650ml / net volume: 500ml

Box of 6 units

Pallet quantity: 1044 units – 174 boxes

### LEGISLATION

Hazardous. Follow the precautions for use.

Please read the safety data sheet (SDS), available upon request. For professional use only.



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## COMPOSITION

Ingredients: rapeseed oil (97.4%). Emulsifier: rapeseed lecithin, fully hydrogenated coconut oil. Antioxidant: E306.  
Propellant: E943a, E943b, E944, E290

## ORGANOLEPTIC PROPERTIES

Flavour: none  
Odour: none  
Colour: pale brown  
Texture: liquid

## NUTRITIONAL COMPOSITION

### Nutritional information for 100ml (after spraying)

Energy		3394 kJ/kJoules
Fat		92g
of which	saturated fatty acids	8g
	mono-unsaturated fatty acids	55g
	polyunsaturated fatty acids	28g
Carbohydrates		0g
of which	sugars	0g
Protein		0g
Salt		< 0.01g

## STORAGE CONDITIONS

Shelf life (best before date): 24 months  
Shelf life after opening: End of 'best before' if stored correctly  
Storage conditions: store in a dry place  
Storage temperature: 0-50°C. 20°C to 25°C for best results  
Transport temperature: ambient

## PRODUCT PROPERTIES

### A. Microbiology

Mesophilic aerobic flora NF EN ISO 21149: < 10 CFU/g  
Yeasts NF EN ISO 16212: < 10 CFU/g  
Moulds NF EN ISO 16212: < 10 CFU/g

### B. Physical-chemical properties

Oleic acid: ≤ 0.1%  
Moisture content: ≤ 1%  
Density: 0.92



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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 / BNP PARIBAS - BIC : BNPAFRPPAAE / IBAN : FR76 3000 40061700 0233 2721780

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## C. Allergens

None

## D. Dietary restrictions

Kosher: no

Halal: no

The product is suitable for ovo-lacto vegetarians, vegans, coeliacs, and people suffering from nut allergies or lactose intolerance.

## E. Certifications

### E.1. GMO-free status

This product does not require to be labelled in accordance with the Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed or Regulation (EC) No. 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling 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 ionisation

SICO certifies that the product covered by this data sheet has not undergone any ionising or radiation treatment, as per the Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation.

### E.3. Contaminants

SICO certifies that the product covered by this data sheet complies with the Commission Regulation (EC) No. 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

### E.4. Pesticides

SICO certifies that the product covered by this data sheet complies with Regulation (EC) No. 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

### E.5. Suitability of primary packaging for food use

SICO certifies that the primary packaging used for packing the item covered by this data sheet complies with the Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EC – Article 16.

Our data sheets are produced according to our knowledge at the time. Certain aspects are subject to change. Non-binding photograph. 22/02/2018 Issue 1.2



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