



Product Specification

Friday, 29 March 2024

Bread Mixes, Improver - Pan Release Agents for Bread & Cakes

04/2012

Product Name:	SPRINK
Product Code:	1312
Description:	Vegetable oil based product.
Function:	Versatile release agent for confectionery as well as use for baking and cooking equipment.
Usage:	Thin coating applied directly from can or drum
Ingredient Listing:	Canola Oil, Emulsifier (322 - soy).
Packaging:	Can 0.5 kg.
Shelf Life & Storage:	Aerosol cans for up to 14 months.

Nutrition Information (per 100g):	Energy - kJ	3645
	Energy - kCal	872
	Protein- g	0
	Fat - Total g	100
	Fat - Saturated g	7.9
	Carbohydrate - Total g	0
	Carbohydrate - Sugar g	0
	Dietary Fibre- g	0
	Sodium - mg	0

All quantities expressed in the nutritional information are average quantities only.

Soy Products

Typical Analysis:	Viscosity@25°C115 - 125cps
	Peroxide Value 2.0 MEQ max
	Free Fatty Acid 1.3 max

GMO Status:

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General:

This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.

Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products