

PRODUCT INFORMATION

Article name	PANCOATING SPRAY 600 ML
Article number / EAN	084301391200 / 8712789103040
Description/ application	High quality, 100 % vegetable, release agent for products which are easy to release.
Usage / dosing	Apply by hand. Dosage depends on the product to be released and the composition of the baking tray material.
Physical appearance	Dry matter 100% Liquid Yellow colour Viscosity (20°C) : 90 - 110 (mPas) Smoke point : ca. 235 (°C) PO-value (max) : 5 (meq O2/kg product) Microbial count : < 10.000 (kve after 48 hours at 30°C) Hang properties : good Spec. gravity : ca. 0.920 kg/litre at 20°C Iodine value : ca. 113 (g Iodine / 100 g product)
Shelf life	24 months
Storage conditions	Storage- and transport temperature: 10-30°C. Use product at 15-25°C,
Packaging	Aerosol 600 ml. in carton
Net weight	12 pcs
Pallet	Pallet wood Euro Epal 80x120
Items per pallet	85
Date recipe	08-04-2024

INGREDIENT DECLARATION

Ingredients	% Country of origin
vegetable oil (rapeseed)	65 AT, AU, BE, BG, CZ, DE, DK, EE, FI, FR, GB, GR, HR, HU, IE, LT, LU, LV, NL, PL, RO, RS, SE, SI
propellant gas (E943a*, E944*)	30 DE, NL
emulsifier (E322 (rapeseed))	1 DE, FR
vegetable wax (carnauba)	1 BR
* processing aid	

The percentages mentioned above are round off. Everything above 10% is reproduced as a multiple of 5.

Our products comply with the EU directives.

The countries of origin of our raw materials can fluctuate.

NUTRITIONAL DATA

Nutrients		Value(s)	
Energy	kJ	3690.5	kJ/100g
	Kcal	897.7	Kcal/100g
Fat	Total	99.7	g/100g
	saturated		7.0 g/100g
	mono unsaturated		61.3 g/100g
	poly unsaturated		27.8 g/100g
	vegetable		99.7 g/100g
	animal		0.0 g/100g
	trans fatty acids		0.0 g/100g
Carbohydrate	Total	0.1	g/100g
	sugars		0.0 g/100g
	monosaccharides		0.0 g/100g
	disaccharides		0.0 g/100g
	polyols		0.0 g/100g
	polysaccharides		0.0 g/100g
Protein	Total	0.0	g/100g
	vegetable		0.0 g/100g
	animal		0.0 g/100g
Fiber	Total	0.0	g/100g
Salt	Total	0.00	g/100g
	added salt		0.00 g/100g
Water		0.1	g/100g
Alcohol (ethanol)		0.0	g/100g
Acids and salts		0.2	g/100g
Total content		100	g/100g

Data are calculated in accordance with the Food Law. Due to the use of natural raw materials, fluctuations may occur.

Above information comes from the the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers.

The product and label information may change, when the recipe of the product changes.

ALLERGENS

Gluten	-	Soy	-
Wheat (such as spelt and khorasan wheat)	-	Milk (including lactose)	-
Rye	-	Nuts (almonds, walnuts, cashews, etc.)	-
Barley	-	Celery	-
Oat	-	Mustard	-
Crustaceans	-	Sesame seed	-
Egg	-	Sulfite (> 10 mg/kg)	-
Fish	-	Lupine	-
Peanuts	-	Molluscs	-

+: The article contains the matter mentioned as ingredient or may contain the matter according to recipe

-: The article is free from the matter mentioned according to recipe

?: The article may contain traces of the matter due to cross-contamination in the raw material

MICROBIOLOGICAL ANALYSIS

Microorganism	Typical value (cfu/g)	Rejection limit (cfu/g)
Total viable count	<10	
Yeasts & moulds	<10	
Bacillus Cereus	<100	
Staphylococcus aureus	<10	

QUALITY AND FOOD SAFETY

General usage	Heat-treatment obligatory before human consumption
QA system	Sonneveld Group is BRCGS certified.
Raw material hazards	Sonneveld Group is Riskplaza audit + certified.
Contaminants	Conform Regulation (EC) 2023/915, (EC) 2024/1022 and (EC) 396/2005.
GMO status	No labelling required according to (EC) 1829/2003 and (EC) 1830/2003.
Packaging	Conform Regulation (EC) 1935/2004, (EC) 1895/2005, (EC) 2023/2006, (EC) 10/2011, (EC) 2020/1245 and (EC) 94/62.
Non ionization statement	Raw materials and final product are not exposed to gamma-ray.
Foreign parts	In accordance with Article 14 of Regulation (EC) 178/2002.

SUITABILITY DATA

Vegetarian	Yes
Vegan	Yes
Organic *	No
Halal *	Certified
Kosher *	Certified
RSPO *	
RSPO number	

*This concerns certified products. See website for current certificates.