



# SPRINK

## OVERVIEW

Sprink is a general purpose release agent for both bread and confectionery goods.

### BENEFITS INCLUDE:

- Clean release for bread tins, trays, pizza pans and foils.
- Convenient, easy-to-use aerosol can for quick application.

## USAGE

As required

## INGREDIENTS

Rapeseed Oil, Emulsifier (E322 Sunflower Lecithin)

## PACKAGING

**Code**  
132040

**Size**  
6 x 665ml

**Type**  
Aerosol

**Palletisation**  
87

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,700.00
Energy (Kcal)	900.00
Fat (g)	100.00
Fat (of which saturates)(g)	7.00
Available Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Below 50°C



### SHELF LIFE

720 days



### TYPE

Liquid



### CATEGORY

Release Solutions, Bread, Cake/Confectionery



### INGREDIENT FEATURES

Aerosol application, Vegan suitable, Vegetarian, Versatile application



### FINISHED PRODUCT

Biscuit, Cake, Confectionery, Pizza, Sponge, Tin Bread



### BRANDS

Sprink



### FUNCTION

Release - bread, Release - cake/confectionery