

'Spray Extra'	
Description	<p>Boeson-Trennwax® 'Spray Extra' is a general release agent for:-</p> <ul style="list-style-type: none"> <li>• Baked goods, (breads, rolls, bun goods, etc.).</li> <li>• Confectionery lines (sponges, cakes, Danish pastries, meringues, choux, etc.) and</li> <li>• Savoury products (sausage rolls, quiches, pizza bases, etc.).</li> <li>• May also be suitable for spraying onto griddles to prevent sticking.</li> </ul>
Instructions for use	<ul style="list-style-type: none"> <li>• Shake well before use.</li> <li>• Spray evenly, from 12" to 18", over baking trays, sheets, bread tins, sponge/cake tins, etc.</li> <li>• Best spraying results obtained at 20 to 30°C.</li> </ul>
Storage Conditions	<ul style="list-style-type: none"> <li>• Do not exceed 50°C</li> <li>• Storage at less than 15°C may reduce the pressure in the tin which will give a less fine spray when spraying onto the baking trays, etc.</li> </ul>
Pack Sizes/Types	<ul style="list-style-type: none"> <li>• 6 x 500ml aerosol tins.</li> </ul>

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Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.