



BAKERY INGREDIENTS SINCE 1904

*Bakels*

**SPRINK**



*Perfect release*

## WITH BAKELS SPRINK

Sprink has been a popular product in the Bakels assortment for many years. Known worldwide for its easy-to-use aerosol, effective result, and perfect release.

Sprink can be used for both bread and confectionery goods. Because of the reliable results and ease of use, Sprink is a staple product for many of our customers worldwide.



### *Benefits of Sprink*

- Delivers a clean release for bread tins, trays, pizza pans and foils.
- Convenient, easy-to-use aerosol can for quick application.
- Has an efficient and concentrated spray nozzle, which also makes the product less dusty.
- Is a bit white in color which helps you to more clearly see which surface is sprayed.

## 1320XX\* BAKELS SPRINK

A hygienic and efficient general purpose release agent for baking sheets and tins.

Shake the bottle before use. Hold the bottle approximately 20 cm from the surface to be sprayed. Spray a very thin layer. Only for cakes with high sugar content a thicker layer is needed.



## 511910 BAKELS SPRINK GARLIC

A convenient way to improve the taste of pizza, bruschetta, garlic baguettes, salad, potato wedges, pie or bread croutons. The product can be applied before baking or cooking but can also be used onto cold or hot product for immediate consumption.

*Psst!*

Don't miss Bakels Tarant 5130 - extra suitable for cake production!

## PRODUCT INFORMATION



**Storage:** To be stored separated from possible ignition sources. Temperature must not exceed 50°C. Best spray performance when bottle is at room temperature.



**Package:**

**Sprink:** 6x545 g/665 ml, spray cans/carton.

12x545 g/665 ml, spray cans/carton.

**Garlic Butter oil:** 12x545 g/665 ml, spray cans/carton.



**Shelf life:** 36 months.



**Allergens:** No allergens.

\* XX = Article number depending on which packaging you choose.

*Do you prefer neutral  
or garlic flavour?*







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