

PRODUCT SPECIFICATION

Sephra Non-Stick Spray

Version: Spec-Sheet-Sephra-Non-Stick-Spray-v1

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General Information

Product Description: Sephra Non-Stick Spray is a professional releasing agent designed for waffle irons and crêpe plates. It helps prevent sticking on cast iron griddles without affecting the taste of finished products, making it ideal for commercial food service use.

Product Code: 00-90102

Country of Origin Germany

Application: Shake well before use. Lightly spray a thin, even layer onto the waffle iron or crêpe plate before cooking. Reapply as needed between batches. Do not over-apply.

Ingredients

Vegetable Oil, Emulsifier: Sunflower lecithin E322, mono-and diglycerides fatty acid esters E471, Propellant: Propane/Butane. May contain Anhydrous **MILK** Fat and **SOY** Lecithin.

Allergens in **BOLD & CAPS**.

Nutritional Information

Nutritional information per 100ml of product

Nutrient	Value	Unit
Energy	3400	kJ
Energy	827	kcal
Fat	92	g
of which saturates	7.5	g
of which mono-saturates	55	g
of which polyunsaturates	29	g
Carbohydrate	<0.5	g
of which sugars	<0.5	g
Fibre	<0.5	g
Protein	<0.5	g
Salt	<0.01	g

Legal Allergens

+ = Present, -= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	-	
Crustaceans	-	
Eggs	-	
Fish	-	
Lupin	-	
Milk	?	Anhydrous MILK Fat used on the same production line
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	?	SOY Lecithin used on the same production line
Sulphur Dioxide and Sulphites	-	

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	No	
Gluten Free	Yes	Based on allergens – not certified
Halal	Yes	Not Certified
Kosher	Yes	Not Certified
Vegans*	Yes	
Vegetarians	Yes	

*Suitability for Vegans is based on ingredients list and does not take into account possible cross contact during production.

Storage Instructions and Shelf Life

Storage Conditions: Ambient

Shelf Life From Production: 780 Days

Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
Aerosol Can (Coated tinfoil - Polyamide, stainless steel, tinfoil, polyethylene - Polypropylene, polyacetal)	462g	65mm Diameter x 280mm

A declaration of compliance to Reg. 1935/2004 on materials and articles intended to come into contact with food is present for all primary packaging, including information on migration where necessary.

Hazard Information

WARNING: FLAMMABLE

GMO

This product does not contain any ingredients derived from genetically modified material including modified soya, maize or non EU rapeseed. No genetically modified organisms have been used as processing aids or used in connection with the production of this product or any of its ingredients.

Ionisation

This product has not undergone any treatment by ionising radiation.

Quality Information

SENSORY				
Parameter	Goal	Limit	Frequency	Method
Colour	White foam (when sprayed)			
Odour	Slight odour of lecithin			
Taste	Oil			
MICROBIOLOGICAL				
Parameter	Goal	Limit	Frequency	Method
Yeast & Moulds (cfu/g)	<100	100	Every batch	AFNOR NF-V08 059
TVC (cfu/g)	<100	100	1x/year	AFNOR 3M 01/1 09/89
Enterobacteriaceae (cfu/g)	<1	1	1x/year	Derived from ISO 21528-2
Coliforms (cfu/g)	<1	1	1x/year	Derived from ISO 4832

Salmonella (/25 g)	Absent	Absent	1x/year	ISO 6579
Listeria monocytogene (/25g)	Absent	Absent	1x/year	AFNOR BRD 07/4-09/98
PHYSICAL- CHEMICAL				
Parameter	Goal	Limit	Frequency	Method
Sum of dioxins (pg/kg)		<0.75	1x/year	GC-HRMS
Sum of dioxins and dioxin like PCB's (pg/kg)		<1.25	1x/year	GC-HRMS
Lead (mg/kg)		<0.1	1x/year	0012-EM
FFA (%)		<1.5	1x/year	EN ISO 660
Moisture (g/100g)		<0.2	1x/year	Derived from 1442
Peroxide Value (meq/kg)	<10		1x/year	SO 3960