



Six ConAgra Drive
Omaha, NE 68102

Technical Data Sheet

Product Name:	PAM Original No-Stick Cooking Spray	Product Code:	6414400412
Issue Date:	February 23, 2022	Net Weight:	6 oz. (170g)
Replace Date:	August 23, 2022	Brand:	PAM

Product Description – Cooking Spray, Original

Nutritional Information – Per 100g

Nutrient	Per 100g
Calories, kcal	821.06
Total Fat, g	92.85
Saturated Fat, g	6.52
Trans Fat, g	0.00
Polyunsaturated Fat, g	26.28
Monounsaturated Fat, g	56.04
Cholesterol, mg	0.00
Sodium, mg	0.00
Total Carbohydrates, g	0.00
Dietary Fiber, g	0.00
Total Sugar, g	0.00
Added Sugar, g	0.00
Protein, g	0.00
Vitamin D, mcg	0.00
Calcium, mg	0.00
Iron, mg	0.00
Potassium, mg	0.00

Ingredient Ranges (%)

Ingredient	%
Canola Oil	30 – 40%
Modified Palm Oil	10 – 20%
Coconut Oil	10 – 20%
Isobutane and Propane (As Propellants)	10 – 20%
Soy Lecithin	2 – 5%
Dimethyl Silicone	<2%

Contains: Soy

Ingredient Statement

Ingredients: Canola oil, Modified palm oil, Coconut oil, Soy lecithin, Dimethyl silicone, Isobutane and propane as propellants.

Contains: Soy.



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Country of Origin

This product is manufactured at a facility in the United States of America. The manufacturing site for this product is:

400 North Main Street
Henning, Illinois 61848

This facility is under the jurisdiction of the U.S. Food and Drug Administration (FDA) or the U.S. Department of Agriculture (USDA), and is in full compliance with requirements for Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP) and other pertinent food laws and regulations.

All correspondence regarding this product should be directed to the address below.

Conagra Brands
P.O. Box 3534
Chicago, IL 60654

Chemical & Physical Characteristics

Gas Pressure @70°F, psig:	46 – 56
Spray Rate, g/sec:	1.15 – 1.60
Spray Geometry @10", inch:	2.5 – 4.5
Label Claim Wt., g:	170.10
Total Delivery, g:	170.10 Minimum

Microbiological Standards

Aerobic Plate Count:	< 100 CFU/g
Coliforms:	< 10 CFU/g

This product is shelf-stable under normal storage conditions. This product is produced under a Food Safety Plan that is compliant with FSMA requirements. The Food Safety Plan programs are designed to manage microbiological risks and include supportive Prerequisite Programs, Operational Prerequisite Programs, and validated CCPs. Good manufacturing/hygienic practices (GMPs and GHPs), hygienic zoning principles, supply chain controls, sanitation controls, and a robust environmental monitoring program are strictly adhered to during manufacturing. Therefore, the above microbiological parameters can be expected.

Storage

Store in a cool, dry place. Do Not Refrigerate or Freeze.

Shelf Life

480 days from date of manufacture.

Kosher/Halal Information





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Lot Code Interpretation

Example: **2130907110X12175**

LOT CODE (First 10 Digits)

Positions 1 – 4 = Plant Identification [2130]
5 = Year [2019]
6 – 8 = Julian Date [071]
9 = Decade [1 = 2019]
10 = Spacer Only [Always 0]

OTHER CODE (Digits 11-14)*

11 – 14 = Time Period [12:17]
15 = Line [5]

*These numbers are for internal use only and not part of the production lot

- An X is seen between the spacer and the time on all codes. It separates the time and spacer.

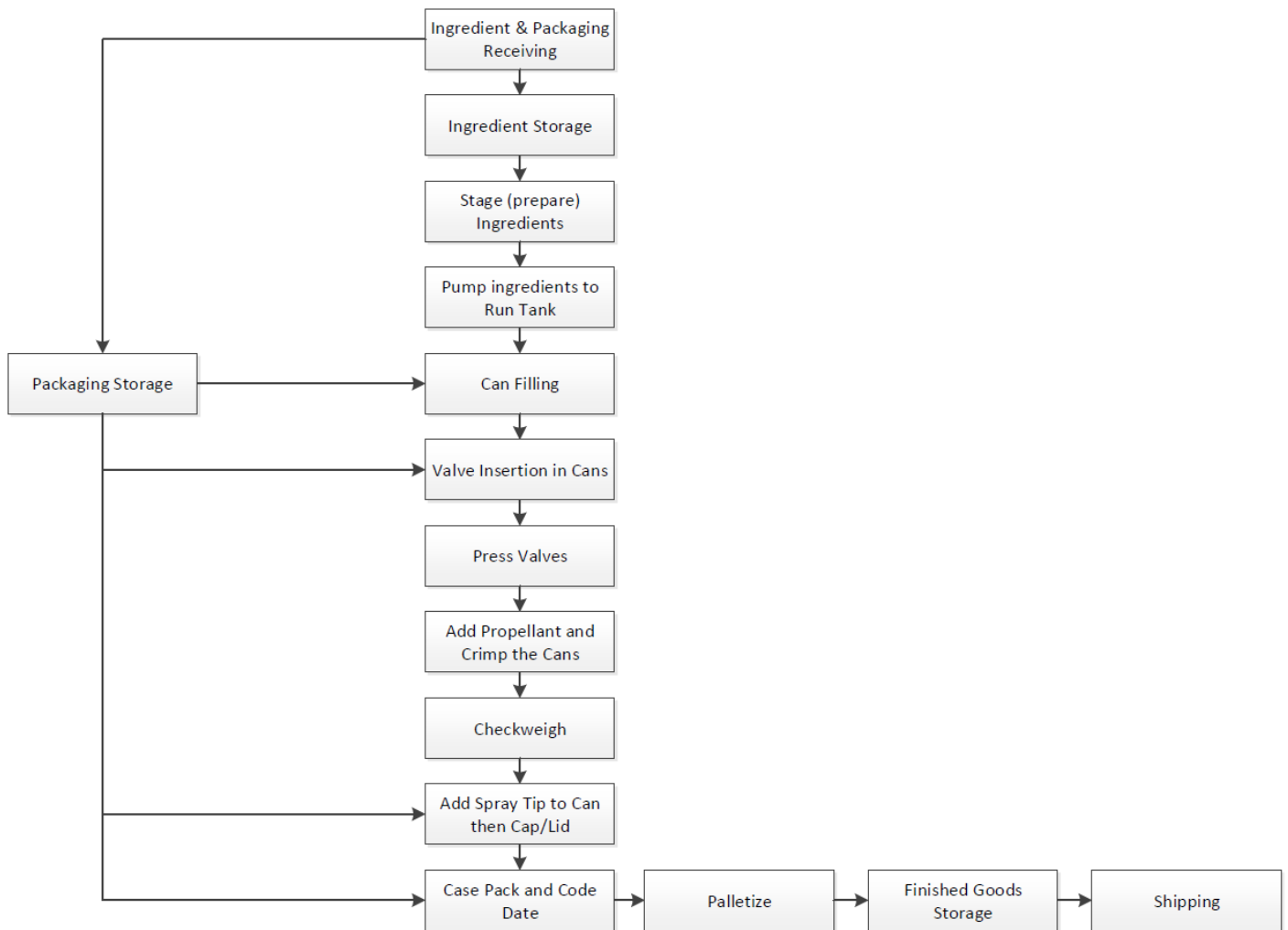


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Processing Flow Chart



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Label



NO-STICK COOKING SPRAY
ENDUIT À CUISSON ANTIADHÉSIF

PAM

ORIGINAL

MADE WITH CANOLA OIL • FAIT AVEC DE L'HUILE DE CANOLA

NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES. SANS COLORANTS, AROMES NI AGENTS DE CONSERVATION ARTIFICIELS.

NO STICK COOKING SPRAY
ENDUIT À CUISSON ANTIADHÉSIF

170g

DANGER
EXTREMELY FLAMMABLE - CONTAINER MAY EXPLODE IF HEATED
EXTRÊMEMENT INFLAMMABLE - LE CONTENAINT PEUT EXPLOSER S'IL EST CHAUFFÉ

170g

RECOMMENDED SERVING
PRÉSENTATION SUGGÉRÉE

CONAGRA BRANDS
IMPORTED BY / IMPORTÉ PAR:
CONAGRA FOODS CANADA INC.
ALBERTA CONAGRA CANADA INC.
MISSISSAUGA, ONTARIO L4W 5K7
PRODUCE OF U.S.A.
PRODUIT DES É.-U.A.

www.PAM.ca

QUESTIONS OR COMMENTARY
CALL TOLL FREE
1-800-461-4556
10/01/22

6414400412

DOT 20 15749 DACC

Nutrition Facts
Valeur nutritive
Per 1/2 sec. spray (0.5 g)
par vap. de 1/2 sec. (0,5 g)

Calories 0	% Daily Value *
Fat / Lipides 0 g	0 %
Carbohydrate / Glucides 0 g	
Protein / Protéines 0 g	

Not a significant source of cholesterol, sodium, potassium, fibre, sugars, calcium, iron.
Source négligeable de cholestérol, sodium, potassium, fibres, sucres, calcium et fer.

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

Ingredients: Canola oil, Modified palm oil, Coconut oil, Soy lecithin, Dimethyl silicone, Isobutane and propane as propellants.
Contiens: Soy.
Ingédients : Huile de canola, Huile de palme modifiée, Huile de coco, Lécithine de soya, Silicone diméthyle, Isobutane et propane comme agents propulseurs.
Contient : Soya.

ORIGINAL

PAM Original is made with Canola Oil and delivers excellent non-stick performance. Ideal to cook meats, stir-fries, casseroles, roasts and breakfast dishes.

✓ NO ARTIFICIAL COLOURS, FLAVOURS, PRESERVATIVES
✓ GLUTEN FREE

L'enduit PAM Original est fait avec de l'huile de canola et offre un excellent rendement antiadhésif. Idéal pour cuisiner les viandes, les sautés, les casseroles, les rôts et les déjeuners.

✓ SANS COLORANTS, AROMES, NI AGENTS DE CONSERVATION ARTIFICIELS
✓ SANS GLUTEN

DIRECTIONS: Shake well before using. Paint nozzle towards red mark on can. Spray can upright about 6 inches from unheated cook/bakeware.
DIRECTIVES : Bien agiter avant l'utilisation. Orienter le bec vers la marque rouge sur le vaporisateur. Maintenir le vaporisateur droit puis vaporiser l'enduit en gardant une distance d'environ 15 cm (6 po) du plat à cuisson non chauffé.

CAUTION: DO NOT USE IN PRESENCE OF OPEN FLAME OR SPARK. CONTENTS UNDER PRESSURE. DO NOT PLACE IN HOT WATER OR NEAR RADIATORS, STOVES OR OTHER SOURCES OF HEAT. DO NOT PUNCTURE OR INCURRATE CONTAINER OR STORE AT TEMPERATURES OVER 107°C. KEEP OUT OF REACH OF CHILDREN. NEVER SPRAY DIRECTLY IN OVEN. REMOVE BROILER PANS FROM OVEN BEFORE SPRAYING. DO NOT SPRAY ON HEATED BARBECUE GRILL. DO NOT RESPRAY.
ATTENTION : NE PAS UTILISER EN PRÉSENCE D'UNE FLAMME NUE OU D'ÉTINCELLES. CONTENU SOUS PRESSION. NE PAS METTRE DANS L'EAU CHAUDE, NI PRÈS DES RADIATEURS, CUISINIÈRES OU AUTRES SOURCES DE CHALEUR. NE PAS PERCER LE CONTENAINT. NI LE JETER AU FEU. NI LE CONSERVER À DES TEMPÉRATURES DÉPASSANT 50 °C. TENIR HORS DE LA PORTÉE DES ENFANTS. NE JAMAIS RESPRAYER DIRECTEMENT DANS LE FOUR. NE TRESSER LA LÈCHEFITE DU FOUR AVANT DE VAPORISER. NE PAS VAPORISER SUR LA GRILLE CHAUDE DU BARBECUE. NE PAS RESPRAYER.

DO NOT SPRAY NEAR OPEN FLAME. NE PAS VAPORISER PRÈS D'UNE FLAMME NUE.
WARNING: INTENTIONAL MISUSE BY DELIBERATELY BREATHING CONCENTRATED VAPOURS MAY BE HARMFUL OR FATAL.
AVERTISSEMENT : L'ABUS INTENTIONNEL DE CE PRODUIT PAR INHALATION DÉLIBÉRÉE DES VAPEURS CONCENTRÉES PEUT ÊTRE DANGEREUX OU MORTEL.

Note:

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Research & Development
International – Global Markets

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