

CANARY™ CLARIFIED BUTTER/GHEE 3.8kg

PRODUCT DESCRIPTION

Canary™ Clarified Butter is made from New Zealand milk fat and packed into a food grade plastic polymer tub.

APPLICATIONS

- Cooking & Frying

RECOMMENDED STORAGE & SHELF LIFE

- Best Before date 12 months from Date of Manufacture.
- Product is shipped frozen (-18°C),
- It is recommended to be stored initially at refrigerated conditions (<4°C) until fully thawed to protect the integrity of the packaging.
- Once thawed, product is best stored at refrigerated conditions (<4°C) to avoid temperature fluctuations and extremes.
- Product can be stored at ambient temperature in dark cool conditions.

LABELLING

Country regulations for product labelling vary. Canary Enterprises Ltd advises customers that they need to check local regulations to determine the correct labelling of this product.

ALLERGENS

Contains: **Milk** and **Soy**.

COMPLIANCE

- Meets Codex requirements for ghee
<http://www.fao.org/fao-who-codexalimentarius/en/>
- Meets Halal requirements.

DIMENSIONS & PACKING SPECIFICATIONS

Tub Weight (kg)	3.8
Tub Diameter (largest) (mm)	193
Tub Height (mm)	185
Carton Contents	4 x Tubs
Carton Net weight (kgs)	15.2
Cartons per layer	12
Cartons per pallet	48

NUTRITIONAL INFORMATION (Per 100g)

Energy	3700kJ
Fat, total	99.7g
- saturated	60.2g
Moisture	<0.3g
Protein	0g
Carbohydrate,	
- total	0g
- sugars	0g
Sodium	0mg

TYPICAL MICROBIAL INFORMATION

Listeria	Absent/25g
----------	------------

PHYSICAL INFORMATION

Foreign Matter	Absent
Appearance / Flavour/Odour/Colour	Typical
Melting Point	31-34°C

All product is tested in an MPI Accredited Dairy Laboratory

INGREDIENTS

Milk fat, antioxidants (E307b from **soy**)

COUNTRY OF ORIGIN

Made in New Zealand