

CANARY™ LACTIC BUTTER SHEETS

PRODUCT DESCRIPTION

Canary™ Lactic Butter Sheets are free-flow sheets of New Zealand lactic butter with a typical melt point of 32 - 34°C. The sheets are separated by HDPE film, enclosed in a plastic liner bag and an outer carton.

APPLICATIONS

Canary™ Lactic Butter Sheets are a pliable directly from the refrigerator. For best results Canary™ Lactic Butter Sheets should be used at temperatures between 4-8°C

- Puff / Danish Pastry
- Croissants

RECOMMENDED STORAGE & SHELF LIFE

- 18 months frozen from Date of Manufacture.
- Store frozen up to "Best Before Date"
- When chilled use within 3 months.

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

COMPLIANCE

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

TYPICAL DIMENSIONS & PACKING INFORMATION

Sheet Weight (g)	900	1000
Sheets per pack	20	10
Sheet Width (mm)	300	300
Sheet Length (mm)	255	280
Sheet Height (mm)	12	12
Carton Weight (kg)	18	10
Cartons per layer	12	12
Cartons per pallet	48	96

NUTRITIONAL INFORMATION (Per 100g)

Energy	3090kJ
Fat, total	82.9g
- saturated	50.0g
Protein	0.6g
Carbohydrate,	
- total	0.6g
- sugars	0.6g
Sodium	10mg

TYPICAL MICROBIAL INFORMATION

Coag. +ve staph.	Not Detected
E. Coli	Not Detected
Listeria	Absent/25g
Salmonella	Absent/25g

PHYSICAL INFORMATION

Foreign Matter	Absent
Flavour/Odour/Colour	Typical

All product is tested in an MPI certified Dairy Laboratory

INGREDIENTS

Pasteurised **Cream**, Lactic Acid, Culture Distillate

COUNTRY OF ORIGIN

Product of New Zealand