

## **CANARY™ LACTIC DAIRY BLEND 60 BRIK**

### **PRODUCT DESCRIPTION**

Canary™ Lactic Dairy Blend 60 Brik is a 2.5kg Brik of New Zealand lactic butter blended with vegetable pastry fat. Each Brik is wrapped with HDPE film, there are 4 Brik's per carton

### **APPLICATIONS**

- Ingredient in manufacture of non-pastry bakery products. I.e; Cake, biscuit, loaf...etc
- Ingredient in manufacture of confectionary products

### **RECOMMENDED STORAGE & SHELF LIFE**

- 12 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 advises customers that they need to check local regulations to determine the correct labelling of this product.

### **ALLERGENS**

Contains: Milk, Soy

### **COMPLIANCE**

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

### **TYPICAL DIMENSIONS & PACKING INFORMATION**

<b>Brik Weight (kg)</b>	2.5
<b>Briks Per Pack</b>	4
<b>Brik Width (mm)</b>	150
<b>Brik Length (mm)</b>	220
<b>Brik Height (mm)</b>	75
<b>Carton Weight (kg)</b>	10
<b>Cartons per layers</b>	14
<b>Cartons per pallet</b>	84

### **NUTRITIONAL INFORMATION (Per 100g)**

Energy	3068kJ
Fat, total	82.5g
- saturated	46.8g
Protein	0.4g
Carbohydrate,	
- total	0.4g
- sugars	0.4g
Sodium	322mg

### **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 Laboratory

### **INGREDIENTS**

Lactic Butter (**Cream**, Lactic Acid, Culture Distillate), Pastry Margarine (Vegetable Oil, Water, Salt, Emulsifier (471, 322 (**soy**)), Acidity Regulator (500, 330), Antioxidant (307b (**soy**)), Flavour, Colour (160a))

### **COUNTRY OF ORIGIN**

Made in New Zealand