

CANARY™ UNSALTED PASTRY BUTTER SHEETS

PRODUCT DESCRIPTION

Canary™ Unsalted Pastry Butter Sheets are free-flow sheets of New Zealand unsalted butter standardised to a nominal melt point of 37°C. The sheets are separated by HDPE film, enclosed in a plastic liner bag and an outer carton.

APPLICATIONS

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

- Puff / Danish Pastry
- Croissants

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 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)	1000	1000	2000
Sheets per pack	10	24	10
Sheet Width (mm)	300	300	300
Sheet Length (mm)	280	280	340
Sheet Height (mm)	12	12	22
Carton Weight (kg)	10	24	20
Cartons per layer	12	12	9
Cartons per pallet	96	48	45

NUTRITIONAL INFORMATION (Per 100g)

Energy	3090kJ
Fat, total	82.9g
- saturated	50.0g
Protein	0.7g
Carbohydrate,	
- total	0.6g
- sugars	0.6g
Sodium	10mg

TYPICAL MICROBIAL INFORMATION (cfu per g)

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**

COUNTRY OF ORIGIN

Product of New Zealand