

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 18 months from Date of Manufacture.
- Product may be shipped frozen
- In the event product is shipped frozen we recommended warehouse storage in refrigerated conditions (<4°C) until fully thawed to protect the integrity of the packaging.
- Product can be stored in a cool dark place.

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.

COMPLIANCE

- Meets Codex requirements for ghee
<http://www.fao.org/fao-who-codexalimentarius/en/>
- Meets Halal requirements.
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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 (kg) | 15.2 |
| Cartons per layer | 12 |
| Cartons per pallet | 48 |

NUTRITIONAL INFORMATION (Per 100g)

| | |
|---------------|--------|
| Energy | 3700kJ |
| Fat, total | 99.9g |
| - saturated | 60.2g |
| Moisture | <0.3g |
| Protein | 0g |
| Carbohydrate, | |
| - total | 0g |
| - sugars | 0g |
| Sodium | 0mg |

TYPICAL MICROBIAL INFORMATION

| | |
|-----------------------|-------------|
| Listeria | Absent/125g |
| Salmonella | Absent/25g |
| Staphylococcus aureus | <10 cfu/g |
| Escherichia coli | <10 cfu/g |
| Bacillus cereus | <1000 cfu/g |

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)

ALLERGENS

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

COUNTRY OF ORIGIN

Made in New Zealand