

CANARY™ UNSALTED BUTTER INGOTS

PRODUCT DESCRIPTION

Canary™ Unsalted Butter Ingots are a 1kg ingot of New Zealand unsalted butter divided into 4 equal 250g "snap off" bars. The bars are layered between HDPE film, enclosed in a plastic liner bag and an outer carton.

APPLICATIONS

- Puff Pastry
- Ingredient in manufacture of bakery products
- Ingredient in manufacture of confectionary products
- Product is not suitable for lamination purposes. For lamination purposes we suggest using a Canary butter sheet. Please contact your sales representative for more information.

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.

TYPICAL DIMENSIONS & PACKING INFORMATION

Ingot Weight (kg)	1
Bar Weight (g)	250
Ingots Per Pack	10
Ingot Width (mm)	4 x 75
Ingot Length (mm)	160
Ingot Height (mm)	22
Carton Weight (kg)	10
Cartons per layer	19
Cartons per pallet	95

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.	<100 cfu/g
Coliforms	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

ALLERGENS

Contains: Milk

COMPLIANCE

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

COUNTRY OF ORIGIN

Product of New Zealand