

## 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.

### COMPLIANCE

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

### 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

Coag. +ve staph.	<100 cfu/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

### ALLERGENS

Contains: Milk

### COUNTRY OF ORIGIN

Product of New Zealand

### TYPICAL DIMENSIONS & PACKING INFORMATION

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