

CANARY™ UNSALTED DELUX BUTTER BRIK

PRODUCT DESCRIPTION

Canary™ Unsalted Delux Butter Briks are blocks of New Zealand unsalted butter standardised to a nominal melt point of 35°C. Each Brik is wrapped in HDPE film. There are 4 Brik's per carton.

APPLICATIONS

- Ingredient in the manufacture of bakery products
- Ingredient in the manufacture of confectionery products

RECOMMENDED STORAGE & SHELF LIFE

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

TYPICAL DIMENSIONS & PACKING INFORMATION

Brik Weight (kg)	4
Brik's Per Pack	4
Brik Width (mm)	150
Brik Length (mm)	360
Brik Height (mm)	75
Carton Weight (kg)	16
Carton Pallet	54

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	<1000 cfu/g
B. Cereus	<10000 cfu/g
E. Coli	<100 cfu/g
Listeria	Not detected /25g
Salmonella	Not detected /25g

PHYSICAL INFORMATION

Foreign Matter	Absent
Flavour/Odour/Colour	Typical

All product is tested in an MPI certified Dairy Laboratory

INGREDIENTS

Pasteurised Cream (**Milk**)

COUNTRY OF ORIGIN

Product of New Zealand