

## CANARY™ LACTIC DAIRY BLEND 60 SHEET

### PRODUCT DESCRIPTION

Canary™ Lactic Dairy Blend 60 Sheet is a 2kg Sheet of New Zealand lactic butter blended with vegetable pastry fat. The sheets are separated by HDPE film, enclosed in a plastic liner bag and an outer carton.

### APPLICATIONS

- Ingredient in manufacture of non-pastry bakery products i.e. cakes, biscuits, loaves etc.
- Ingredient in manufacture of confectionery products
- Suitable for Danish pastries and 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 advises customers that they need to check local regulations to determine the correct labelling of this product.

### ALLERGENS

Contains: Milk, Soy

### COMPLIANCE

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

### TYPICAL DIMENSIONS & PACKING INFORMATION

Sheet Weight (kg)	2
Sheets Per Pack	10
Sheet Width (mm)	300
Sheet Length (mm)	330
Sheet Height (mm)	22
Carton Weight (kg)	20
Cartons per layers	9
Cartons per pallet	45

### NUTRITIONAL INFORMATION (Per 100g)

Energy	3068kJ
Fat, total	82.5g
- saturated	46.8g
Protein	0.4g
Carbohydrate,	
- total	0.4g
- sugars	0.4g
Sodium	322mg

### TYPICAL MICROBIAL INFORMATION

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 Laboratory

### INGREDIENTS

Lactic Butter (**Cream**, Lactic Acid, Culture Distillate), Pastry Margarine (Vegetable Oil, Water, Salt, Emulsifier (471, 322 (**soy**)), Acidity Regulator (500, 330), Antioxidant (307b (**soy**)), Flavour, Colour (160a))

### COUNTRY OF ORIGIN

Made in New Zealand