

## **CANARY™ LACTIC DELUX BUTTER SHEETS**

### **PRODUCT DESCRIPTION**

Canary™ Lactic Delux Butter Sheets are free-flow sheets of New Zealand unsalted butters blended for a European style butter flavour. The sheets are separated by HDPE film, enclosed in a plastic liner bag and an outer carton.

### **APPLICATIONS**

Canary™ Lactic Delux Butter Sheets are pliable directly from the refrigerator. For best results Canary™ Lactic Delux Butter Sheets should be used at temperatures between 4-8°C

- Puff / Danish Pastry
- Croissants

### **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.

### **COMPLIANCE**

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

### **TYPICAL DIMENSIONS & PACKING SPECIFICATIONS**

Sheet Weight (g)	1000
Sheets per pack	10
Sheet Width (mm)	300
Sheet Length (mm)	280
Sheet Height (mm)	12
Carton Weight (kg)	10
Cartons per layer	12
Cartons per pallet	96

### **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
E. Coli	<100 cfu/g
Listeria	Absent/25g
Salmonella	Absent/25g
B.cereus	<1000 cfu/g

### **PHYSICAL INFORMATION**

Foreign Matter	Absent
Sensory	Typical

All product is tested in an MPI certified Dairy Laboratory

### **INGREDIENTS**

Pasteurised Cream (**Milk**), Lactic Acid, Culture Distillate

### **ALLERGENS**

Contains: **Milk**

### **COUNTRY OF ORIGIN**

Product of New Zealand