



PÂTISSERIE L'AMOUR®

MADE IN NEW ZEALAND

BUTTER

01564 **FLAKY** PASTRY BLOCK, 25% butter

When only the best will do! Pâtisserie L'Amour butter pastry is a premium, laminated pastry using 100% New Zealand butter. Inspired by French traditions, our methods produce a light, flaky pastry with honeycomb texture and excellent lift. Perfect for those very special pies, pâtisserie and desserts.

PRODUCT PARAMETERS

Dimensions:	340 x 415 x 16mm (approximately)
Format:	2.5kg
Per Carton:	6 blocks
Packaging:	Each block is wrapped in polypropylene film. All packaging is of food grade standard. Carton Dimensions (external) = 428 x 353 x 115mm

NUTRITIONAL INFORMATION (per 100g)

Energy	1510kJ (361Cal)
Protein	5.4g
Fat, total	21.5g
- saturated	12.6g
Carbohydrate, total	36.0g
- sugars	0.4g
Sodium	333mg

INGREDIENTS

Wheat Flour, Butter 25% [cream], Water, Salt

Allergens: Milk or Milk products, Wheat or Wheat products

GM Status: Non-GMO

Halal: Certified

Kosher: Suitable, not certified

Accreditation: RMP; FCP; HACCP; FSSC 22000

STORAGE & HANDLING

KEEP FROZEN: Store at or below -18°C. DO NOT REFREEZE ONCE THAWED.

Thawed pastry may be stored in the refrigerator (2 - 4°C) for a maximum of 5 days.

Shelf life 12 months.

