



# PÂTISSERIE L'AMOUR®

MADE IN NEW ZEALAND

## MARGARINE / BUTTER BLEND

### 20602 **FLAKY** PASTRY ROLL, 5kg

Pâtisserie L'Amour margarine/butter puff pastry products combine the finest vegetable or animal fats with pure New Zealand butter and flour for a consistent pastry you can trust. Each product is designed to meet the many needs of our New Zealand and international customers.

#### PRODUCT PARAMETERS

<b>Dimensions:</b>	450 x 3330 x 3mm (approximately)
<b>Format:</b>	5kg
<b>Per Carton:</b>	1 roll
<b>Packaging:</b>	Pastry is separated with green polyethylene interleave and rolled onto an inner cardboard tube. The roll is wrapped in cling film. All packaging is of food grade standard.

#### NUTRITIONAL INFORMATION (per 100g)

<b>Energy</b>	1510kJ (361Cal)
<b>Protein</b>	5.1g
<b>Fat, total</b>	22.8g
- saturated	16.7g
<b>Carbohydrate, total</b>	35.0g
- sugars	0.3g
<b>Sodium</b>	319mg

#### INGREDIENTS

Wheat Flour, Margarine [beef fat, palm stearine, canola oil, water; salt, emulsifier (471, soy lecithin), acidity regulator (330, 500), antioxidant (306- soy)], Water, Butter [cream], Preservative (202)

**Allergens:** Milk or Milk products, Wheat or Wheat products, Gluten. May contain traces of Soy products and Nuts.

**GM Status:** Non-GMO

**Halal:** Not suitable

**Kosher:** Not suitable

**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 15 months.

