



MARGARINE / BUTTER BLEND

20702 SAVOURY PASTRY ROLL, 5kg

Savoury Pastry is a margarine/butter pastry produced in rolls using quality ingredients by QFS New Zealand. A short pastry for products requiring little lift, such as pie bases and quiches.

PRODUCT PARAMETERS

Dimensions:	450 x 3050 x 3.3mm (approximately)
Format:	5kg
Per Carton:	1 roll
Packaging:	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)

Energy	1488kJ (356Cal)
Protein	5.8g
Fat, total	19.9g
- saturated	14.6g
Carbohydrate, total	39.6g
- sugars	0.7g
Sodium	450mg

INGREDIENTS

Wheat Flour, Margarine [animal fat, palm stearine, canola oil, water, salt, emulsifier (471 - soy), acidity regulators (500, 330), antioxidant (306 - soy)], Water, Butter [cream, water], Onion Powder, Raising Agent (500, 450), Emulsifier (481), Preservative (202), Colour (160a)

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.

