



PÂTISSERIE L'AMOUR®

MADE IN NEW ZEALAND

MARGARINE / BUTTER BLEND

23306 OBLONG SAVOURY QUICHE SHEET

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. The oblong sheets are specifically designed to fit into a baking tin of similar size without waste.

PRODUCT PARAMETERS

Dimensions:	160 x 380 x 3.8mm (approximately)
Format:	260g
Per Carton:	6 sheets per pack, 6 packs per carton
Packaging:	Pastry is separated with clear polyethylene interleave. Sheets are enveloped by a cardboard sleeve and wrapped in polypropylene film. All packaging is of food grade standard.

NUTRITIONAL INFORMATION (per 100g)

Energy	1520kJ (363Cal)
Protein	7.7g
Fat, total	20.3g
- saturated	12.8g
Carbohydrate, total	36.7g
- sugars	0.3g
Sodium	391mg

INGREDIENTS

Wheat Flour, Butter [cream], Water, Cheese [pasteurized milk, salt, cultures, rennet, anti-caking agent (460), preservative (200)], Whole Milk Powder, Raising Agent (450, 500), Salt

Allergens: Wheat or wheat products, Milk or Milk products and Soy products. May contain traces of Egg.

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 12 months.

