



PÂTISSERIE L'AMOUR® MADE IN NEW ZEALAND

MARGARINE / BUTTER BLEND

44102 **COCOA** PASTRY BLOCK, 34% butter

QFS Cocoa Pastry is produced in bulk sheet form. This chocolate flavoured pastry has a light, flaky texture when baked and defined internal layering. This pastry has even lift and bakes to a deep brown colour.

PRODUCT PARAMETERS

Dimensions:	350 x 520 x 14mm (approximately)
Format:	3kg
Per Carton:	5 x 3kg blocks
Packaging:	Each block wrapped in polypropylene film. All packaging is of food grade standard.

NUTRITIONAL INFORMATION (per 100g)

Energy	1810kJ (433Cal)
Protein	4.7g
Fat, total	34.1g
- saturated	21.1g
Carbohydrate, total	27.8g
- sugars	0.4g
Sodium	241mg

INGREDIENTS

Wheat Flour, Butter 34% [cream], Water, Margarine [animal fat, water; vegetable oil, salt, emulsifier (471, soy lecithin), acidity regulator (500, 330), antioxidant (306-soy)], Cocoa (3%), Salt, Anhydrous Citric Acid (330)

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.

