



# PÂTISSERIE L'AMOUR®

MADE IN NEW ZEALAND

## MARGARINE

### 44900 **FLAKY PIE** PASTRY ROLL, 12kg

Many large scale bakers prefer a margarine product for the reliability in handling at high ambient temperatures and for the lower lift, particularly for pie tops.

#### PRODUCT PARAMETERS

|                    |   |
|--------------------|---|
| <b>Dimensions:</b> | 480 x 7000 x 2.8mm (approximately)  |
| <b>Format:</b>     | 12kg  |
| <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>              | 1400kJ (335Cal) |
| <b>Protein</b>             | 5.8g            |
| <b>Fat, total</b>          | 16.7g           |
| - saturated                | 7.1g            |
| <b>Carbohydrate, total</b> | 39.7g           |
| - sugars                   | 0.3g            |
| <b>Sodium</b>              | 460mg           |

#### INGREDIENTS

Wheat Flour; Water; Margarine [vegetable oil, water; salt, emulsifier (471), flavour; acidity regulator (500, 330)], Canola Oil, Salt, Preservative (202)

**Allergens:** Gluten

**GM Status:** Non-GMO

**Halal:** 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.

