



PÂTISSERIE L'AMOUR® MADE IN NEW ZEALAND

SAUCE

83001 MULTI WHITE SAUCE

Pâtisserie L'Amour white sauces are a silky béchamel base with a full, rich, dairy flavour.

Sauces are prepared using the French roux method - heating premium flour and New Zealand pure milk fat before blending in fresh New Zealand milk and cream.

PRODUCT PARAMETERS

Format:	Sachets
Weight:	500g / 1kg / 5kg
Per Carton:	500g: 12 sachets / 1kg: 10 sachets / 5kg: 10 sachets
Packaging:	Sauce is packed in Laminated Nylon/Polyethylene film, then placed in a cardboard carton. All packaging is of food grade standard. Carton Dimensions (external) 500g: 318 x 183 x 131mm / 1kg: 337 x 248 x 143mm / 5kg: 463 x 303 x 88mm

NUTRITIONAL INFORMATION (per 100g)

Energy	518kJ (124Cal)
Protein	3.4g
Fat, total	8.2g
- saturated	5.5g
Carbohydrate, total	9.3g
- sugars	4.1g
Sodium	185mg

INGREDIENTS

Milk, Wheat Flour, Milk Fat, Salt, Pepper

Allergens: Milk or Milk products, Wheat or Wheat products. May contain Soy products.

GM Status: Non-GMO

Halal: Suitable, not certified

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 sauce may be stored in the refrigerator (2 - 4°C) for a maximum of 5 days.

Shelf life 24 months.

