

PRODUCT:	Chef Royale	
PRODUCT CODE:	F1573-60	
DESCRIPTION:	A premium frying shortening. Chef Royale is formulated to be free draining with minimum fat absorption. Excellent frying life can be expected from this product.	
TYPICAL ANALYSIS:	Free Fatty Acids (%)	0.07 max
	Peroxide Value (meq/kg)	0.50 max
	Colour	8.0Y 0.8R
	Melting Point (°C)	41
	All results at time of manufacture	
COMPOSITION:	Animal Fat Antioxidant (306) Food Acid (330) Antifoam (900a)	
	Allergens: Nil	
ORIGIN:	Manufactured in New Zealand from local and imported ingredients	
GM STATUS:	This product does not require Genetic Modification labelling	
NUTRITIONAL DATA:	Average Quantity Per 100g	
	Energy	3696kJ
	Protein	less than 1g
	Fat - Total	99.9g
	Fat - Saturated	46g
	Carbohydrate - Total	less than 1g
	Carbohydrate - Sugars	less than 1g
	Sodium	less than 5mg
PACKAGING:	20kg Polylined Cardboard Cartons	
STORAGE:	Clean, dry areas away from heat and odorous products	
SHELF LIFE:	Up to 12 months from date of manufacture under ideal storage conditions	

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All ingredients and GMO or other ingredient statements for this product comply with New Zealand Food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.