

<b>PRODUCT:</b>	<b>Chefs Pride Catering Spread</b>																								
<b>PRODUCT CODE:</b>	F1529-59 / F1529-60																								
<b>DESCRIPTION:</b>	Chefs Pride Catering Spread used straight from the fridge spreads smoothly with an excellent buttery taste. Chefs Pride Catering Spread is a high quality, low fat table spread which is also suitable for greasing hot plates and baking tins.																								
<b>TYPICAL ANALYSIS:</b>	<table> <tr> <td>Vegetable Oil Content (%)</td> <td>48.8</td> </tr> <tr> <td>Moisture Content (%)</td> <td>50.0</td> </tr> <tr> <td>Salt Content (%)</td> <td>1.5</td> </tr> <tr> <td>Flavour</td> <td>Typical, clean buttery</td> </tr> <tr> <td>Colour (Lovibond)</td> <td>70Y 7.0R</td> </tr> <tr> <td>Texture</td> <td>Smooth, spreadable</td> </tr> <tr> <td>Free Fatty Acids (%)</td> <td>0.20</td> </tr> <tr> <td>Peroxide Value (meq/kg)</td> <td>0.20</td> </tr> <tr> <td>Melting Point (°C)</td> <td>34</td> </tr> </table> <p>All results at time of manufacture</p>	Vegetable Oil Content (%)	48.8	Moisture Content (%)	50.0	Salt Content (%)	1.5	Flavour	Typical, clean buttery	Colour (Lovibond)	70Y 7.0R	Texture	Smooth, spreadable	Free Fatty Acids (%)	0.20	Peroxide Value (meq/kg)	0.20	Melting Point (°C)	34						
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<b>COMPOSITION:</b>	<p>Vegetable Oils Water Salt Emulsifiers (471), <b>(322 - Soyabean Lecithin)</b> Preservative (202) Flavour Colour (160b) Food Acid (330)</p> <p><b>Allergens:</b> This product contains Soyabean Lecithin</p>																								
<b>ORIGIN:</b>	Manufactured in New Zealand from local and imported ingredients																								
<b>GM STATUS:</b>	This product does not require Genetic Modification labelling																								
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<b>PACKAGING:</b>	4kg Square Plastic Tubs (3 x 4kg Outer), 20kg Polylined Cardboard Cartons																								
<b>STORAGE:</b>	Refrigerated at 4°C																								
<b>SHELF LIFE:</b>	Up to 9 months from date of manufacture under ideal storage conditions																								

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