

<b>PRODUCT:</b>	<b>Chefs Pride Clarified Butter</b>	
<b>PRODUCT CODE:</b>	F1661-59	
<b>DESCRIPTION:</b>	Chefs Pride Clarified Butter used for shallow frying.	
<b>TYPICAL ANALYSIS:</b>	Free Fatty Acids (%)	0.30 max
	Peroxide Value (meq/kg)	0.30 max
	Moisture Content (%)	0.1 max
	Flavour	Typical, clean buttery
	All results at time of manufacture	
<b>COMPOSITION:</b>	Milkfat	
	<b>Allergens:</b> Milk products	
<b>ORIGIN:</b>	Manufactured in New Zealand from local ingredients	
<b>GM STATUS:</b>	This product does not require Genetic Modification labelling	
<b>NUTRITIONAL DATA:</b>	Average Quantity Per 100g	
	Energy	3696kJ
	Protein	less than 1g
	Fat - Total	99.9g
	Fat - Saturated	66.0g
	Carbohydrate - Total	less than 1g
	Carbohydrate - Sugars	less than 1g
	Sodium	less than 5mg
<b>PACKAGING:</b>	4kg Square Plastic Tubs (3 x 4kg Outer)	
<b>STORAGE:</b>	Refrigerated at 4°C	
<b>SHELF LIFE:</b>	Up to 12 months from date of manufacture under ideal storage conditions	

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