

PRODUCT:	Spread																								
PRODUCT CODE:	F1525-57																								
DESCRIPTION:	Bakels Spread used straight from the fridge spreads smoothly with an excellent buttery taste. Bakels Spread is a high quality, Canola oil based low fat table spread which is also suitable for greasing hot plates and baking tins.																								
TYPICAL ANALYSIS:	<table> <tr> <td>Vegetable Oil (%)</td> <td>53</td> </tr> <tr> <td>Moisture (%)</td> <td>45.5</td> </tr> <tr> <td>Salt (%)</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>0.10</td> </tr> <tr> <td>Peroxide Value (meq/kg)</td> <td>0.10</td> </tr> <tr> <td>Melting Point (°C)</td> <td>34</td> </tr> </table> <p>All results at time of manufacture</p>	Vegetable Oil (%)	53	Moisture (%)	45.5	Salt (%)	1.5	Flavour	Typical, clean buttery	Colour (Lovibond)	70Y 7.0R	Texture	Smooth, spreadable	Free Fatty Acids (%)	0.10	Peroxide Value (meq/kg)	0.10	Melting Point (°C)	34						
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COMPOSITION:	<p>Vegetable Oil Water Salt Emulsifier (471, 322 - derived from Soy) Preservative (202) Flavour Colour (160b) Food Acid (330)</p> <p>Allergens: This product contains Soy products</p>																								
ORIGIN:	Manufactured in New Zealand from local and imported ingredients																								
GM STATUS:	Manufactured from non-genetically modified raw materials																								
NUTRITIONAL DATA:	<table> <tr> <td colspan="2">Average Quantity Per 100g</td> </tr> <tr> <td>Energy</td> <td>1960kJ</td> </tr> <tr> <td>Protein</td> <td>less than 1g</td> </tr> <tr> <td>Fat - Total</td> <td>53.0g</td> </tr> <tr> <td>Fat - Saturated</td> <td>14.0g</td> </tr> <tr> <td>Fat - Polyunsaturated</td> <td>10.1g</td> </tr> <tr> <td>Fat - Monounsaturated</td> <td>28.9g</td> </tr> <tr> <td>Fat - Trans</td> <td>less than 1g</td> </tr> <tr> <td>Carbohydrate - Total</td> <td>less than 1g</td> </tr> <tr> <td>Carbohydrate - Sugars</td> <td>less than 1g</td> </tr> <tr> <td>Cholesterol</td> <td>0mg</td> </tr> <tr> <td>Sodium</td> <td>600mg</td> </tr> </table>	Average Quantity Per 100g		Energy	1960kJ	Protein	less than 1g	Fat - Total	53.0g	Fat - Saturated	14.0g	Fat - Polyunsaturated	10.1g	Fat - Monounsaturated	28.9g	Fat - Trans	less than 1g	Carbohydrate - Total	less than 1g	Carbohydrate - Sugars	less than 1g	Cholesterol	0mg	Sodium	600mg
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PACKAGING:	500g Plastic Tubs (24 x 500g Outer)																								
STORAGE:	Refrigerated at 4°C																								
SHELF LIFE:	Nine months from date of manufacture under ideal storage conditions																								

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