



PÂTISSERIE
L'AMOUR[®]
MADE IN NEW ZEALAND

MARGARINE / BUTTER BLEND

20702 SAVOURY PASTRY ROLL, 5kg

Savoury Pastry is a margarine/butter pastry produced in rolls using quality ingredients by QFS New Zealand. A short pastry for products requiring little lift, such as pie bases and quiches.

PRODUCT PARAMETERS

Dimensions:	450 x 3050 x 3.3mm (approximately)
Format:	5kg
Per Carton:	1 roll
Packaging:	Pastry is separated with greaseproof paper interleave and rolled onto an inner greaseproof coated tube. The roll is wrapped in cling film. All packaging is of food grade standard.

NUTRITIONAL INFORMATION (per 100g)

Energy	1390kJ (332Cal)
Protein	5.7g
Fat, total	19.9g
- saturated	12.2g
Carbohydrate, total	39.1g
- sugars	0.6g
Sodium	631mg

INGREDIENTS

Wheat Flour, Margarine [animal fat, water, salt, emulsifier (471, 322-soy), acidity regulator (500, 330), antioxidant (307b-soy)], Water, Butter [cream], Onion Bouillon [salt, dehydrated onion, wheat flour, lactose (milk), sugar, canola oil, spice, spice extracts], Raising Agents (450, 500), Emulsifier (481), Canola Oil, Natural Colour (160a), Preservative (202)

Allergens: Contains Wheat or Wheat products, Milk or Milk products and Soybean or Soybean products. May contain traces of Egg.

GM Status: Non-GMO

Halal: Not suitable

Kosher: Not suitable

Accreditation: RMP;
FSSC 22000; HACCP;
CFSP

STORAGE & HANDLING

KEEP FROZEN: Store at or below -18°C. DO NOT REFREEZE ONCE THAWED. Thawed pastry may be stored in the refrigerator (2 - 4°C) for a maximum of 5 days. Shelf life 15 months.

