



PÂTISSERIE
L'AMOUR[®]
 MADE IN NEW ZEALAND

SAUCE

83500 **RICH BECHAMEL SAUCE**

Pâtisserie L'Amour white sauces are a silky béchamel base with a full, rich, dairy flavour. Sauces are prepared using the French roux method - heating premium flour and New Zealand pure milk fat before blending in fresh New Zealand milk and cream.

PRODUCT PARAMETERS

Format:	Sachets
Weight:	1kg / 5kg
Per Carton:	1kg: 10 sachets / 1kg: 10 sachets
Packaging:	Sauce is packed in Laminated Nylon/Polyethylene film, then placed in a cardboard carton. All packaging is of food grade standard. Carton Dimensions (external) 1kg: 337 x 248 x 143mm / 5kg: 463 x 303 x 88mm

NUTRITIONAL INFORMATION (per 100g)

Energy	1110kJ (265Cal)
Protein	3g
Fat, total	23.8g
- saturated	14.5g
Carbohydrate, total	9.9g
- sugars	4.1g
Sodium	300mg

INGREDIENTS

Cream, Milk, Wheat Flour, Butter [cream, water], Sugar, Salt, Emulsifier (472e), Pepper

Allergens: Milk or Milk products, Wheat or Wheat products. May contain Soy products.

GM Status: Non-GMO

Halal: Suitable, not certified

Kosher: Not suitable

Accreditation: RMP; FCP; HACCP; FSSC 22000

STORAGE & HANDLING

KEEP FROZEN: Store at or below -18°C. DO NOT REFREEZE ONCE THAWED. Thawed sauce may be stored in the refrigerator (2 - 4°C) for a maximum of 5 days. Shelf life 24 months.

