





Chefs Pride Catering Spread

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Spread used straight
from the fridge spreads
smoothly with an
excellent buttery taste.



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PRODUCT CODE: F1529-59 / F1529-60

DESCRIPTION: 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.

TYPICAL ANALYSIS: Vegetable Oil Content (%)

Moisture Content (%) Salt Content (%)

Flavour Typical, clean buttery

Colour (Lovibond) 70Y 7.0R

Texture Smooth, spreadable

0.20 Free Fatty Acids (%) 0.20 Peroxide Value (meg/kg) Melting Point (°C)

All results at time of manufacture

COMPOSITION: Vegetable Oils

> Water Salt

Emulsifiers (471), (322 - Soyabean Lecithin)

Preservative (202)

Flavour Colour (160b) Food Acid (330)

Allergens: This product contains Soyabean Lecithin

Manufactured in New Zealand from local and imported ingredients **ORIGIN:**

GM STATUS: This product does not require Genetic Modification labelling

NUTRITIONAL DATA: Average Quantity per 100g

Energy 2275kJ Protein less than 1g Fat - Total 61.5g Fat - Saturated 16.2g Fat - Monounsaturated 35.5g Fat - Polyunsaturated 11.8g Fat - Trans less than 1g less than 1g

Carbohydrate - Total Carbohydrate - Sugars less than 1g 600mg

PACKAGING: 4kg Square Plastic Tubs (3 x 4kg outer)

20kg Polylined Cardboard Cartons

STORAGE: Refrigerated at 4°C

SHELF LIFE: Up to 9 months from date of manufacture under ideal storage conditions



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