

<b>PRODUCT:</b>	<b>Chefs Pride Catering Spread</b>	
<b>PRODUCT CODE:</b>	F1529-59 / F1529-60	
<b>DESCRIPTION:</b>	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. Low fat compared to standard Salted Butter.	
<b>TYPICAL ANALYSIS:</b>	Moisture Content (%) 49.6 Vegetable Oil Content (%) 48.3 Salt Content (%) 1.5 Flavour Buttery Colour (Lovibond 5 ¼" cell) 70Y 7.0R – 70Y 12.0R Texture Smooth, spreadable Free Fatty Acids (%) 0.20 max Peroxide Value (meq/kg) 0.20 max Melting Point (°C) 32.0 – 35.0  All results at time of manufacture	
<b>COMPOSITION:</b>	Water Vegetable Oils Salt Emulsifier (471) Emulsifier (322 – contains Soy) Preservative (202) Flavour Acidity Regulator (500) Food Acid (330) Colour (160a)  <b>Allergens:</b> This product contains Soy, may contain Dairy	
<b>ORIGIN:</b>	Manufactured in New Zealand from local and imported ingredients	
<b>GM STATUS:</b>	This product does not require Genetic Modification labelling	
<b>NUTRITIONAL DATA:</b>	Average Quantity Per 100g Energy 1810kJ Protein less than 1g Fat - Total 48.9g Fat - Saturated 11.5g Carbohydrate - Total less than 1g Carbohydrate - Sugars less than 1g Sodium 565mg	
<b>PACKAGING:</b>	4kg Square Plastic Tubs (3 x 4kg Outer), 20kg Polylined Cardboard Cartons	
<b>STORAGE:</b>	Refrigerate at 4°C	
<b>SHELF LIFE:</b>	Up to 270 days from date of manufacture under ideal storage conditions	

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