TECHNICAL SERVICE



PRODUCT:	Fryday F1549-60 A premium quality deep frying shortening containing a blend of fully refined, bleached, deodorised low melting point animal fat and vegetable oil.	
PRODUCT CODE:		
DESCRIPTION:		
TYPICAL ANALYSIS:	Free Fatty Acids (%) Peroxide Value (meq/kg)	0.08 max 0.50 max
	Colour (5 ¼ " cell)	8Y 0.8R max
	Flavour/Odour	Bland
	Melting Point (°C)	39.0-43.0
	Moisture	0.10 max
	All results at time of manufacture	
COMPOSITION:	Animal Fat - Bovine	
	Vegetable Oil	
	Natural Antioxidant (307b)	
	Food Acid (330) Antifoaming Agent (900a)	
	Antiroaming Agent (900a)	
	Allergens: Nil	
ORIGIN:	Manufactured in New Zealand from local and imported ingredients	
GM STATUS:	This product does not require Genetic Modification labelling	
NUTRITIONAL DATA:	Average Quantity Per 100g	
	Energy	3700kJ
	Protein	less than 1g
	Fat - Total Fat - Saturated	99.9g
	Carbohydrate - Total	46g less than 1g
	Carbohydrate - Sugars	less than 1g
	Sodium	less than 5mg
PACKAGING:	20kg Polylined Cardboard Cartons	
STORAGE:	Clean, dry areas away from heat and odorous products	
SHELF LIFE:	Up to 365 days from date of manufacture under ideal storage conditions	

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

All ingredients and GMO or other ingredient statements for this product comply with New Zealand Food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.