

TECHNICAL SERVICE

PRODUCT:	Chefs Pride Catering Spread																		
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. Low fat compared to standard Salted Butter.																		
TYPICAL ANALYSIS:	<table> <tr> <td>Moisture Content (%)</td><td>47.0 — 51.0</td></tr> <tr> <td>Vegetable Oil Content (%)</td><td>48.3</td></tr> <tr> <td>Salt Content (%)</td><td>1.0 — 2.0</td></tr> <tr> <td>Flavour</td><td>Buttery</td></tr> <tr> <td>Colour (Lovibond 5 ¼" cell)</td><td>70Y 7.0R — 70Y 12.0R</td></tr> <tr> <td>Texture</td><td>Smooth, spreadable</td></tr> <tr> <td>Free Fatty Acids (%)</td><td>0.20 max</td></tr> <tr> <td>Peroxide Value (meq/kg)</td><td>0.20 max</td></tr> <tr> <td>Melting Point (°C)</td><td>32.0 — 35.0</td></tr> </table> <p>All results at time of manufacture</p>	Moisture Content (%)	47.0 — 51.0	Vegetable Oil Content (%)	48.3	Salt Content (%)	1.0 — 2.0	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
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COMPOSITION:	<p>Water Vegetable Oils Salt Emulsifier (471) Emulsifier (322 — contains Soy) Flavour Preservative (202) Acidity Regulator (500) Food Acid (330, 270) Colour (160a)</p> <p>Allergens: This product contains Soy</p>																		
ORIGIN:	Manufactured in New Zealand from local and imported ingredients																		
GM STATUS:	This product does not require Genetic Modification labelling																		
NUTRITIONAL DATA:	<table> <tr> <td colspan="2">Average Quantity Per 100g</td></tr> <tr> <td>Energy</td><td>1810kJ</td></tr> <tr> <td>Protein</td><td>less than 1g</td></tr> <tr> <td>Fat - Total</td><td>48.9g</td></tr> <tr> <td>Fat - Saturated</td><td>11.5g</td></tr> <tr> <td>Carbohydrate - Total</td><td>less than 1g</td></tr> <tr> <td>Carbohydrate - Sugars</td><td>less than 1g</td></tr> <tr> <td>Sodium</td><td>565mg</td></tr> </table>	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		
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PACKAGING:	4kg Square Plastic Tubs (3 x 4kg Outer), 20kg Polylined Cardboard Cartons																		
STORAGE:	Refrigerate at 4°C																		
SHELF LIFE:	Up to 270 days from date of manufacture under ideal storage conditions																		