

## **TECHNICAL SERVICE**

PRODUCT:	Fryday
PRODUCT CODE:	F1549-60
DESCRIPTION:	A premium quality deep frying shortening containing a blend of fully refined, bleached, deodorised low melting point animal fat and vegetable oil.
TYPICAL ANALYSIS:	Free Fatty Acids (%)  Peroxide Value (meq/kg)  Colour (5 ¼ " cell)  Flavour/Odour  Melting Point (°C)  Moisture  O.09 max  0.50 max  10Y 10R max  Bland  39.0-45.0  0.10 max
COMPOSITION:	Animal Fat - Bovine Vegetable Oil Natural Antioxidant (307b) Food Acid (330) Antifoaming 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 99.9g  Fat - Saturated 46g  Carbohydrate - Total 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