

TECHNICAL SERVICE

PRODUCT:	Super Chef														
PRODUCT CODE:	F1565-60														
DESCRIPTION:	A general-purpose frying shortening formulated for economical use.														
TYPICAL ANALYSIS:	<table> <tr> <td>Free Fatty Acids (%)</td> <td>0.20 max</td> </tr> <tr> <td>Peroxide Value (meq/kg)</td> <td>1.0 max</td> </tr> <tr> <td>Colour (5¼ " Cell)</td> <td>10Y 10R max</td> </tr> <tr> <td>Melting Point (°C)</td> <td>430 - 48.0</td> </tr> </table> <p>All results at time of manufacture</p>	Free Fatty Acids (%)	0.20 max	Peroxide Value (meq/kg)	1.0 max	Colour (5¼ " Cell)	10Y 10R max	Melting Point (°C)	430 - 48.0						
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COMPOSITION:	<p>Animal Fat - Bovine Natural Antioxidant (307b) Food Acid (330) Antifoaming Agent (900a)</p> <p>Allergens: Nil</p>														
ORIGIN:	Manufactured in New Zealand from local and imported ingredients														
GM STATUS:	This product does not require Genetic Modification labelling														
NUTRITIONAL DATA:	<p>Average Quantity Per 100g</p> <table> <tr> <td>Energy</td> <td>3700kJ</td> </tr> <tr> <td>Protein</td> <td>less than 1g</td> </tr> <tr> <td>Fat - Total</td> <td>99.9g</td> </tr> <tr> <td>Fat - Saturated</td> <td>52.0g</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>less than 5mg</td> </tr> </table>	Energy	3700kJ	Protein	less than 1g	Fat - Total	99.9g	Fat - Saturated	52.0g	Carbohydrate - Total	less than 1g	Carbohydrate - Sugars	less than 1g	Sodium	less than 5mg
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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														