

TECHNICAL SERVICE

PRODUCT:	Chef Royale	
PRODUCT CODE:	F1573-60	
DESCRIPTION:	A premium frying shortening. Chef Royale is formulated to be easy to scoop and free draining. Excellent frying life can be expected from this product.	
TYPICAL ANALYSIS:	Free Fatty Acids (%)	0.09 max
	Peroxide Value (meq/kg)	0.1 max
	Colour	100Y 10R max
	Melting Point (°C)	40.0 – 44.0
	All results at time of manufacture	
COMPOSITION:	Animal Fat Vegetable Oil* Natural Antioxidant (307b) Food Acid (330) Antifoaming Agent (900a) * May contain Vegetable Oil 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	