

Product Specification

Friday, 17 May 2024

Oils, Margarines and Shortenings - Margarines and Shortenings

1/18-A

Product Name:	ROYAL DANISH
Product Code:	1606
Description:	A vegetable oil based pastry compound.
Function:	Specially formulated pastry margarine for use in pastries.
Ingredient Listing:	Vegetable Oil, Water, Salt, Emulsifier (471), Emulsifier (322- Soy), Flavour, Acidity Regulator (500), Antioxidant (307b- Soy), Food Acid (330), Colour (160a).
Packaging:	1606-61 Cardboard carton 25 kg.
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months Oprimum storage temperature 20°C.
Nutrition Information (per 100g):	Energy - kj3035Protein g0.1Fat - Total g82Fat - Saturated g44.2Carbohydrate - Total g0.1Carbohydrate - Sugar g0.1Sodium mg760
	Soya
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.