



PASTRY AT ITS VERY BEST

ALL NATURAL INGREDIENTS

For over 20 years QFS New Zealand's 100% Butter Pastry has been prized in the competitive Japanese confectionary market for its fine texture and unique delicate taste.

Only the finest natural ingredients are selected to ensure our butter pastry is equal to the very best in the world.

We use a special blend of New Zealand and Australian flour developed to give our butter pastry its delicate texture and supreme lift.

The 100% pure New Zealand butter we use is also a special blend, chosen for its light taste and the definition it gives the pastry layers.

Using our state of the art Fritsch pastry line, we create up to 1,000 layers of delicate mouth watering pastry per sheet. This really is pastry at its very best.

Our guarantee of quality

Our 100% Butter Pastry is manufactured on our premises then frozen (for up to 12 months) to maintain freshness. 100% Butter Pastry is available in a variety of sheet sizes from 40 gm to 3 kgs.

QFS New Zealand's quality assurance programmes are leading edge. We guarantee the quality, taste and performance of all our product.

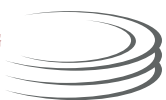
QFS New Zealand is the country's leading manufacturer and largest exporter of butter based bakery products.

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LEADING THROUGH: INNOVATION, QUALITY & PARTNERING



100% BUTTER
PASTRY

