



# PÂTISSERIE L'AMOUR®

MADE IN NEW ZEALAND

## BUTTER

### 41001 FLAKY PASTRY BLOCK

When only the best will do! Pâtisserie L'Amour butter pastry is a premium, laminated pastry using 100% New Zealand butter. Inspired by French traditions, our methods produce a light, flaky pastry with honeycomb texture and excellent lift. Perfect for those very special pies, pâtisserie and desserts.

#### PRODUCT PARAMETERS

<b>Dimensions:</b>	260 x 365 x 15mm (approximately)
<b>Format:</b>	1.5kg
<b>Per Carton:</b>	6 blocks
<b>Packaging:</b>	Each block is wrapped in polypropylene film. All packaging is of food grade standard. Carton Dimensions (external) = 385 x 270 x 100mm

#### NUTRITIONAL INFORMATION (per 100g)

<b>Energy</b>	1800kJ (430Cal)
<b>Protein</b>	4.9g
<b>Fat, total</b>	32.3g
- saturated	18.1g
<b>Carbohydrate, total</b>	32.7g
- sugars	0.5g
<b>Sodium</b>	234mg

#### INGREDIENTS

Wheat Flour, Butter [cream], Water, Salt

**Allergens:** Milk or Milk products, Wheat or Wheat products

**GM Status:** Non-GMO

**Halal:** Certified

**Kosher:** Suitable, not certified

**Accreditation:** RMP; FCP; HACCP; FSSC 22000

#### STORAGE & HANDLING

**KEEP FROZEN:** Store at or below -18°C. DO NOT REFREEZE ONCE THAWED.

Thawed pastry may be stored in the refrigerator (2 - 4°C) for a maximum of 5 days.

Shelf life 12 months.

