

**Product Specification**

Thursday, 19 September 2019

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| <b>Product Name:</b>                     | <b>ROLLEX GOLD</b>  |
| <b>Product Code:</b>                     | <b>166050</b>   |
| <b>Description:</b>                      | Paste   |
| <b>Function:</b>                         | A high viscosity emulsified pastry fat specially formulated to build up a finely laminated structure & provide good oven lift. Produces attractive, light and flaky pastries.       |
| <b>Ingredient Listing:</b>               | Vegetable Oil - Palm Oil, Water, Salt, Emulsifier E471, Acidity Regulator E330.   |
| <b>Packaging:</b>                        | Carton 10kg (10 x 1kg), Pallet box 900 kg.  |
| <b>Shelf Life &amp; Storage:</b>         | Cool and Dry Conditions 180 days  |
| <b>Nutrition Information (per 100g):</b> | Energy kJ 2776<br>Energy Kcal 675<br>Protein g 0<br>Carbohydrate g 0<br>Carbohydrate (of which sugars) g 0<br>Fat g 75<br>Fat (of which saturates) g 45<br>Fibre g 0<br>Salt g 0.25 |
| <b>Typical Analysis:</b>                 | Total viable count Max 5,000/g<br>Total Enterobacteriaceae Max 10/g<br>E.Coli Absent in 1g<br>Yeast Max 100/g<br>Moulds Max 10/g  |