

Phase Butter Flavour

liquid vegetable fat with butter flavor

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| PRODUCT CODE | 91300356 (900 ml bottles) |
| PRODUCT RANGE | Shallow Frying Oil |
| MANUFACTURE LOCATION | Third Party Manufacture |
| COUNTRY OF ORIGIN | Netherlands |
| PRODUCT DESCRIPTION | <p>Phase Butter Flavour is a vegetable fat for frying and roasting and great alternative to clarified butter. It is very suitable for baking and roasting at high temperatures. The liquid oil contains a long-lasting natural butter flavor. The oil does not splash, does not burn, thanks to the high heat resistance (up to 215 ° C). Phase Butter Flavour does not contain cholesterol, is gluten-free, lactose-free and is suitable for a vegetarian and vegan diet.</p> |
| CUC CODE | 8993998 100 FS CK SF FLAV MS BTL CUC |
| INGREDIENTS DECLARATION | <p>Ingredients: vegetable oils (99%) (sunflower oil, fully hydrogenated rapeseed oil), salt (0.8%), emulsifier (sunflower lecithin), natural flavor, colorant (carotenes).</p> |
| SHELF LIFE FROM DATE OF MANUFACTURE | 6 months |
| SHELF LIFE ONCE OPENED | Best Before |
| STORAGE CONDITIONS | Store between +5 and + 25 ° C |
| USE PREPARATION | Shallow frying |

PRODUCT SPECIFICATION



| Allergen and Intolerants | Containment |
|---|------------------------|
| Wheat & products thereof | Not present in product |
| Barley & products thereof | Not present in product |
| Oat & products thereof | Not present in product |
| Rye & products thereof | Not present in product |
| Kamut & products thereof | Not present in product |
| Spelt & products thereof | Not present in product |
| Gluten at or above 20 ppm | Not present in product |
| Celery and products thereof | Not present in product |
| Crustaceans and products thereof | Not present in product |
| Eggs and products thereof | Not present in product |
| Fish and products thereof | Not present in product |
| Milk and products thereof (including lactose) | Not present in product |
| Molluscs and products thereof. | Not present in product |
| Mustard and products thereof | Not present in product |
| Almonds & products thereof | Not present in product |
| Hazelnuts & products thereof | Not present in product |
| Walnuts & products thereof | Not present in product |
| Cashew Nuts & products thereof | Not present in product |
| Pecan Nuts & products thereof | Not present in product |
| Brazil Nuts & products thereof | Not present in product |
| Pistachio Nuts & products thereof | Not present in product |
| Macademia / Queensland Nuts & products thereof | Not present in product |
| Peanuts and products thereof | Not present in product |
| Sesame seeds and products thereof | Not present in product |
| Soybeans and products thereof | Not present in product |
| Sulphur dioxide / sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in final product | Not present in product |
| Lupin and products thereof | Not present in product |

*According EU regulation (1169/2011, attachment II)

Product is:

| | |
|--------------------------|-----|
| Lactose Free | YES |
| Gluten Free | YES |
| Suitable for Vegans | YES |
| Suitable for Vegetarians | YES |
| Certified Halal | NO |
| Certified Kosher | NO |

NUTRITION INFORMATION (Theoretical calculation)

| Nutrient | | Per 100ml |
|------------------------------|------|-----------|
| Energy | kJ | 3375 |
| Energy | kcal | 807 |
| Fat | g | 91 |
| Saturates | g | 12 |
| Carbohydrate | g | < 0.5 |
| Carbohydrate of which sugars | g | < 0.5 |
| Protein | g | < 0.5 |
| Salt | g | 0.72 |

MICROBIOLOGICAL ANALYSIS**Low vulnerability – 100% fat product**

| Indicator/Pathogen | Max. | UoM |
|------------------------------|--------|---------|
| Listeria monocytogenes cfu/g | 0 | cfu/25g |
| E. coli | 0 | cfu/g |
| Enterobacteriaceae | < 10 | cfu/g |
| Moulds | < 10 | cfu/g |
| Salmonella | 0 | cfu/25g |
| Staph. Aureus | 0 | cfu/g |
| Total plate count | < 5000 | cfu/g |
| Yeasts | <100 | cfu/g |

PRODUCT CLAIMS:

- Gluten Free
- Lactose free
- Suitable for Vegans
- Suitable for Vegetarians
- High heat resistance
- Use as melted / purified butter
- Long lasting natural butter flavour
- Natural flavor