



KARITÉ GOLD

OVERVIEW

A vegetable special margarine for premium quality danish and puff pastries.

USAGE

When rolling, Karité Gold should have a temperature of approximately 16-20°C.

INGREDIENTS

vegetable oils (palm, rapeseed), water, salt, emulsifiers (E471, E322), flavour, antioxidant (E304, E306), acidity regulator citric acid, vitamins A and D

PACKAGING

| Code | Size | Type | Palletisation |
|--------|-------|--------|----------------------------|
| 169510 | 10 kg | Carton | 480 kg (48x10 (2x5kg) kg) |

NUTRITIONAL INFORMATION

| Type | Value |
|--------------------------------|----------|
| Energy (kJ) | 2,950.00 |
| Energy (kcal) | 710.00 |
| Fat (g) | 80.00 |
| of which saturated (g) | 34.00 |
| of which monounsaturated (g) | 34.00 |
| of which polyunsaturated (g) | 11.00 |
| of which trans fatty acids (g) | 0.50 |
| Carbohydrate (g) | <0.5 |
| of which saccharides (g) | <0.5 |
| Protein (g) | <0.5 |
| Sodium (g) | 0.50 |
| corresponds to approx (g salt) | 1.50 |



STORAGE

Dry and not above 15°C (max 65% relative humidity)



SHELF LIFE

180 days



TYPE

Paste



CATEGORY

Fat & Margarine



FINISHED PRODUCT

Croissant, Danish pastry



BRANDS

Bakels