



CLARIFIED BUTTER

This Clarified Butter, which is also known as ghee, is crafted to deliver a naturally buttery flavour.

- Its high smoking point makes it ideal for roasting, grilling, frying and baking.
- A healthy alternative to vegetable oil.
- Using Clarified Butter in your cooking adds a clean, rich “better butter” flavour and gives a golden finish.
- A good source of fat-soluble vitamins.
- Available in retail (250g & 3.8kg) sizes and food service (3.8kg & 9.5kg) sizes.

RECOMMENDED STORAGE & SHELF LIFE

- Best Before date 18 months from Date of Manufacture.
- Product may be shipped frozen
- In the event product is shipped frozen we recommended warehouse storage in refrigerated conditions (<4°C) until fully thawed to protect the integrity of the packaging.
- Product can be stored in a cool dark place.

INGREDIENTS

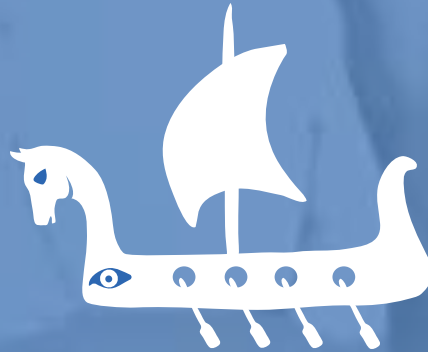
Milk fat, antioxidants (E307b from soy)

DIMENSIONS & PACKING SPECIFICATIONS

Tub Weight (kg)	3.8
Tub Diameter (largest) (mm)	193
Tub Height (mm)	185
Carton Contents	4 x Tubs
Carton Net weight (kg)	15.2
Cartons per layer	12
Cartons per pallet	48

DIMENSIONS & PACKING SPECIFICATIONS

Tub Weight (g)	250
Tub Diameter (largest) (mm)	100
Tub Height (mm)	65
Carton Contents	8
Carton Net weight (kg)	2
Cartons per layer	20
Cartons per pallet	100



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CULTURE OF FOOD

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