



# 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