

# FINISHED PRODUCT SPECIFICATION



ABN 74 004 979 ACN 004 280 979  
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12.5kg Gold Leaf Deep Frying Oleo			
Product Code	125GOLDFO		
Product Description	Gold Leaf Deep Frying Oleo is a tallow-based deep frying medium		
Intended Use	For deep frying		
Pack Size (net)	12.5 kg		
Ingredient Listing	Animal Fats, Antifoam (900a).		
Physical Characteristics	Appearance	Solid fat at ambient temperature	
	Odour	Characteristic bland aroma	
	Taste	Characteristic bland taste	
	Colour	Uniform white colour	
Chemical Parameters	Free Fatty Acids (as % oleic)	0.1 max	
	Peroxide Value at production (meq/kg)	1.0 max	
	Moisture (%)	0.1 max	
	Colour (133mm Lovibond cell)	1.0 Red max	
Microbiological Parameters	SPC	n/a	
	Enterobacteriaceae	n/a	
	Yeast	n/a	
	Moulds	n/a	
Nutrition Information	Serving per package: Serving Size:		
		Average Quantity per Serve	Average Quantity per 100g
	Energy kJ		3700
	Protein g		0
	Fat, total g		100
	- Saturated g		46.8
	- Trans g		
	- Monounsaturated g		
	- Polyunsaturated g		
	Cholesterol mg		
	Carbohydrate g		0
	sugars g		0
	Sodium mg		0
	Potassium mg		0
	GM Status (FSANZ Standard 1.5.2)	This product does not require labelling as a genetically modified food.	

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