

Canadian premium lard™

Canada's best choice for baking needs

bank brothers
sustainable ingredients

Package Size: 20kg in a plastic-lined corrugated cardboard box.

Product Description: Lard is used in baking applications to produce light, flaky crusts. Made from Canadian sources in Ontario and Manitoba, Canadian Premium Lard™ produces the flakiness that the best chefs seek for their pie crusts and pastries. It blends easily with flour and when baked, the lard crystals melt away leaving pastry flakes. Canadian Premium Lard is fully refined and deodorized so the distinctive flavour and aroma of lard is removed and the taste of baked goods fully comes through. There are no trans-fats and the product is high in oleic acid (similar to olive oil). A small amount of citric acid is added to extend the shelf life.

Quality Assurance: BBSI has in place quality assurance programs that strictly maintain the specifications and wholesomeness of their finished products. BBSI holds license 9HPV4T74 under the Safe Food for Canadians Act (SFCA) and Safe Foods for Canadians Regulations (SFCR) and has a HACCP system to comply with all government regulations and industry best practices ensuring the continued safety of our products. BBSI has obtained certification under an approved Global Food Safety Initiative (GFSI) Standard from the British Retail Consortium (BRC) and the Food Safety Modernization Act (FSMA) Module.

Regulatory Compliance: This product is not considered Kosher, Halal or Organic.



Microbiology: Pure fats are not attacked by microbiological species, since there must be a nutrient-containing aqueous phase in which the organism can grow. The moisture content of this product is below 0.1%, and at this moisture level product will not support any microbial growth.

Handling and Storage: Care must be taken during storage and shipment to avoid damaging the flavor. BBSI recommends during shipping Canadian Premium Lard is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Canadian Premium Lard is kept between 65°F and 85°F (18°C-29°C). Packaged animal fats will absorb off-flavors if stored near food items with strong odors. Unsaturated fatty acids will oxidize if kept in a warm place over a long period of time.

Country of Origin: Canadian sources from federally inspected meat processing facilities.

Shelf life: Six months after packing date. The shelf life will be affected by storage conditions such as temperature, humidity and light. BBSI recommends Canadian Premium Lard is protected from extreme heat (over 90°F temperature) and cold (under 40°F temperature).

Ingredients: Deodorized lard with citric acid added as an antioxidant to help protect flavour.

Physical/Chemical Analyses: Free Fatty Acid (FFA) = 0.05% max; Qualitative Moisture = Negative;
Peroxide Value (PV) = 1.0 meq/kg max; Solid Fat Index = N/A;
Lovibond Color Yellow/Red = 15/1.5; Melting Point = N/A
Iodine Value = 58-72;



Store at /
Entreposer à
18°C - 29°C
65°F - 85°F

**20 kg
44 lbs**

Nutrition Facts Valeur nutritive

Per 10 g
pour 10 g

Calories 90	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés 4 g	
+ Trans / trans 0 g	20 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 10 mg	
Sodium 0 mg	0 %
Potassium 0 mg	0 %
Calcium 0 mg	0 %
Iron / Fer 0 mg	0 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

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Bank Brothers
Sustainable Ingredients
(formerly Hubbert's Industries)
109 East Drive, Brampton ON
L6T 1B6 Canada
bankbros.com

