

COAST LARD



REFINED LARD

Coast Refined Lard provides the ultimate in versatility for cooking, baking and frying. With superior creaming properties and zero trans fats, it enhances the flavor of breads, makes piecrusts delectable and is ideal for traditional Hispanic and Asian cuisines. Whatever you're making, Coast makes it better.

KEY SEGMENTS

Food Service:

- Hispanic Restaurants
- Taco Stands
- Asian Restaurants and Wok Frying
- Quick Service and Fast Food

Retail:

- In store Meat Dept- cut and wrapped in individual tray packs
- In store Bakeries and Tortillerias
- In Store Kitchens for frying
- Carnicerias, Panaderias, and Tortillerias

Commercial:

- Bakeries
- Tortilla Manufacturing
- Tamale Manufacturing
- Commissaries



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PRODUCT SPECIFICATIONS

Lovibond Color	1.50 Max.
Moisture	0.02% Max.
Flavor and Aroma	Bland
Mettler Melting Point	90-100°F
Smoke Point	365°F Min.
Free Fatty Acid as Oleic %	0.30 Max.
Peroxide Value meq/kg	3.0 Max.
Shelf Life	9 months from pack date
Shipping and Storage	Protect from extreme heat (over 90°F) and cold (under 40°F) temperatures. For best results store and use at 65°-75°F.
Ingredient Statement	Lard, BHT and Citric Acid added to improve stability

Nutrition Facts	
Serving Size 1 Tbsp (13g) Servings Per Container 1745	
Amount Per Serving	
Calories 120	Calories from Fat 120
% Daily Value*	
Total Fat 13g	20%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Not a Significant source of Dietary Fiber, Sugars, Vitamin A, Vitamin C, Calcium and Iron.	
* Percent Daily Values are based on a 2,000 calorie diet.	

PACKAGING SPECIFICATIONS

Unit Pack & Size	1x50 lb	Tie/High	3x12, 4x12
Case Dimensions	L 12 5/8 x W 11 x D 12	Units Per Pallet	36 / 48
Product Code	AEEZZA25A050		
UPC	40786 25250 7		