

# Product Specification



<b>Product name</b>	Caramel Flavoured Topping
<b>Product brand</b>	Edlyn
<b>Product codes</b>	I00013
<b>Product pack sizes</b>	4 x 3 L
<b>Product description</b>	<p>A viscous caramel brown coloured pourable and pumpable syrup with a definite rich &amp; creamy caramel flavour suitable for use as a dessert topping or in flavoured milk drinks such as milkshakes.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>

<b>Ingredients</b>	Water, Sugar, Thickeners (1422, 415), Sweetened Condensed <b>Milk</b> , Acidity Regulator (330), Flavour, Preservative (202), Colours (150d, 102).
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<b>Allergens</b>	Milk
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<b>Nutritional Information panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	60	
	<b>Serving size:</b>	50 mL	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 mL</b>
	<b>Energy</b>	538 kJ	1080 kJ
	<b>Protein, total</b>	Less than 1 g	Less than 1 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	Less than 1 g	Less than 1 g
	– <b>saturated</b>	Less than 1 g	Less than 1 g
	<b>Carbohydrate</b>	31.2 g	62.5 g
– <b>sugars</b>	28.4 g	56.8 g	
<b>Sodium</b>	5 mg	10 mg	

\* All specified values are based on theoretical calculations.

<b>Country of origin</b>	 <p>Made in Australia from at least 94% Australian ingredients</p>
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<b>Directions for storage</b>	Store in a cool, dry place.
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<b>Shelf life</b>	Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days.
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<b>GMO status</b>	Does not contain genetically modified ingredients
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<b>Issued by</b>	Sylvia Lin	<b>Issue Date</b>	25.06.2021	<b>Version number</b>	12
<b>Approved by</b>	Danielle Chang-tave	<b>Supersedes</b>	24.06.2019 V11		
<b>Reason for change</b>	Updated shelf life		Specification template version number: 4		



<b>Claims</b>	Gluten free												
<b>Certification/ Suitability</b> <ul style="list-style-type: none"> <li>- Halal</li> <li>- Kosher</li> <li>- Vegan #</li> </ul> # based on recipe review	Certified Certified Not suitable												
<b>Preparation instructions</b>	For one serve of milkshake, add 30 mL* of topping in 250 mL chilled milk. *Quantity of topping used in making a milkshake varies depend upon personal preferences.												
<b>Quality specifications</b>	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>48.0 – 50.0</td> </tr> <tr> <td>Acid (%)</td> <td>0.30 – 0.40</td> </tr> <tr> <td>pH</td> <td>3.20 – 3.80</td> </tr> <tr> <td>Viscosity (cps)</td> <td>2500 – 5000</td> </tr> </tbody> </table>	Quality test	Test range	Brix (°)	48.0 – 50.0	Acid (%)	0.30 – 0.40	pH	3.20 – 3.80	Viscosity (cps)	2500 – 5000		
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<b>Packaging</b>	3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton.												
<b>Distribution</b>	Non-refrigerated transport												
<b>Palletisation</b>	<table border="1"> <tbody> <tr> <td><b>Cartons per Layer</b></td> <td>16</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>4</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>64</td> </tr> </tbody> </table>	<b>Cartons per Layer</b>	16	<b>Layers per Pallet</b>	4	<b>Cartons per Pallet</b>	64						
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<b>TUN</b>	19332216000498												

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.