

Product Specification



Product name	Cookies & Cream Flavoured Topping
Product brand	Edlyn
Product codes	I02478
Product pack sizes	4 x 3 L
Product description	<p>A pourable and pumpable syrup with a pleasant cookies & cream flavour, and visible specks of cookie crumbs 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>

Ingredients	Water, Sugar, Thickeners (1422, 415), Cookie Crumbs (1%) (Gluten), Flavours, Colour (171), Preservatives (202, 223), Acidity Regulator (330).																																	
Allergens	Gluten and Sulphites																																	
Nutritional Information panel	<table border="1"> <thead> <tr> <th colspan="3">Nutrition Information</th> </tr> </thead> <tbody> <tr> <td>Servings per package:</td> <td colspan="2">60</td> </tr> <tr> <td>Serving size:</td> <td colspan="2">50 mL</td> </tr> <tr> <td>Average Quantity</td> <td>*Per serving</td> <td>*Per 100 mL</td> </tr> <tr> <td>Energy</td> <td>522 kJ</td> <td>1050 kJ</td> </tr> <tr> <td>Protein, total</td> <td>Less than 1 g</td> <td>Less than 1 g</td> </tr> <tr> <td>Fat, total</td> <td>Less than 1 g</td> <td>Less than 1 g</td> </tr> <tr> <td>– saturated</td> <td>Less than 1 g</td> <td>Less than 1 g</td> </tr> <tr> <td>Carbohydrate</td> <td>30.5 g</td> <td>61.4 g</td> </tr> <tr> <td>– sugars</td> <td>28.1 g</td> <td>56.7 g</td> </tr> <tr> <td>Sodium</td> <td>7 mg</td> <td>14 mg</td> </tr> </tbody> </table> <p>* All specified values are based on theoretical calculations.</p>	Nutrition Information			Servings per package:	60		Serving size:	50 mL		Average Quantity	*Per serving	*Per 100 mL	Energy	522 kJ	1050 kJ	Protein, total	Less than 1 g	Less than 1 g	Fat, total	Less than 1 g	Less than 1 g	– saturated	Less than 1 g	Less than 1 g	Carbohydrate	30.5 g	61.4 g	– sugars	28.1 g	56.7 g	Sodium	7 mg	14 mg
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Country of origin																																		
Directions for storage	Store in a cool, dry place.																																	
Shelf life	Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 4 months.																																	
GMO status	Does not contain genetically modified ingredients																																	

Issued by	Sylvia Lin	Issue Date	25.06.2021	Version number	5
Approved by	Danielle Chang-tave	Supersedes	25.03.2019, V4		
Reason for change	Updated shelf life		Specification template version number: 4		



Certification/ Suitability - Halal - Kosher - Vegan # # based on recipe review	Certified Certified Not Suitable												
Preparation instructions	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.												
Quality specifications	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>48.0 – 52.0</td> </tr> <tr> <td>pH</td> <td>4.20 – 4.80</td> </tr> <tr> <td>Viscosity (cps)</td> <td>400 - 800</td> </tr> </tbody> </table>	Quality test	Test range	Brix (°)	48.0 – 52.0	pH	4.20 – 4.80	Viscosity (cps)	400 - 800				
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Packaging	3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton.												
Distribution	Non-refrigerated transport												
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>16</td> </tr> <tr> <td>Layers per Pallet</td> <td>4</td> </tr> <tr> <td>Cartons per Pallet</td> <td>64</td> </tr> </tbody> </table>	Cartons per Layer	16	Layers per Pallet	4	Cartons per Pallet	64						
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EAN	9332216015358												
TUN	19332216015355												

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.