

Product Specification



Product name	Strawberry Flavoured Topping	
Product brand	Edlyn	
Product codes	I00011	I02684
Product pack sizes	4 x 3 L	6 x 1 L
Product description	A viscous red/strawberry pink pourable and pumpable syrup with a definite strong fruity strawberry flavour. Suitable for use as a dessert topping or in flavoured milk drinks such as milkshakes. This product is made in accordance with good manufacturing practices and FSANZ standards.	

Ingredients	Water, Sugar, Thickeners (1422, 415), Strawberries (1%), Flavour, Acidity Regulator (330), Preservative (211), Colours (124, 122).
Allergens	None

Nutritional Information Panel	Nutrition Information		
	Servings per package:	60 (3 L), 20 (1 L)	
	Serving size:	50 mL	
	Average Quantity	*Per serving	*Per 100 mL
	Energy	516 kJ	1030 kJ
	Protein, total	Less than 1 g	Less than 1 g
	– gluten	Not detected	Not detected
	Fat, total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	30.4 g	60.7 g
	– sugars	26.7 g	53.3 g
	Sodium	14 mg	28 mg
* All specified values are based on theoretical calculations.			

Country of origin	 Made in Australia from at least 93% Australian ingredients
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Directions for storage	Store in a cool, dry place
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Shelf life	I00011: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days. I02684: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 4 weeks.
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Issued by	Pavani Myakala	Issue Date	20/03/2024	Version number	12
Approved by	Liban Keynaan	Supersedes	10/05/2022, V11		
Reason for change	Updated NIP & CoOL.			Specification template version number: 5	

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GMO status	Does not contain genetically modified ingredients													
Claims	Gluten Free													
Certification/ Suitability	- Halal - Kosher - Vegan# Certified Certified Suitable													
# based on recipe review														
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><tr><th>Quality test</th><th>Test range</th></tr><tr><td>Brix (°)</td><td>46.0 – 50.0</td></tr><tr><td>Acid (%)</td><td>0.40 – 0.50</td></tr><tr><td>pH</td><td>2.8 – 3.5</td></tr><tr><td>Viscosity (cps)</td><td>3000 - 5200</td></tr></table>		Quality test	Test range	Brix (°)	46.0 – 50.0	Acid (%)	0.40 – 0.50	pH	2.8 – 3.5	Viscosity (cps)	3000 - 5200		
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Packaging	I00011: 3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton. I02684: 1 L plastic Squeeze bottles with a flip top lid and induction seal, packed 6 per carton.													
Distribution	Non-refrigerated transport													
Palletisation	I00011: <table><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></table> I02684: <table><tr><td>Cartons per Layer</td><td>28</td></tr><tr><td>Layers per Pallet</td><td>4</td></tr><tr><td>Cartons per Pallet</td><td>112</td></tr></table>		Cartons per Layer	16	Layers per Pallet	4	Cartons per Pallet	64	Cartons per Layer	28	Layers per Pallet	4	Cartons per Pallet	112
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EAN	I00011: 9332216000484 I02684: 9332216017697													
TUN	I00011: 19332216000481 I02684: 19332216017694													

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.

Edlyn Foods ABN: 90 007 145 520

13 Ricky Way, Epping, VIC, 3076, Australia

Customer Service/Sales: 1300 661 908

Fax: 1300 731 651

www.edlyn.com.au – sales@edlyn.com.au

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Notes
Variation in viscosity & colour is expected over the shelf life depending on the product storage condition & presence of natural ingredients, of which the quality (colour, texture and consistency) may vary based on seasonality.

Please note: Product specifications will not be finalised until a minimum of 5 production runs have been completed by Edlyn Foods.

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