

Product Specification



Product name	Vanilla Flavoured Topping	
Product brand	Edlyn	
Product codes	I00012	I02685
Product pack sizes	4 x 3 L	6 x 1 L
Product description	<p>A viscous pale grey/brown coloured pourable and pumpable syrup with a definite sweet vanilla 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>	

Ingredients	Water, Sugar, Thickener (412), Flavour, Acidity Regulator (330), Preservative (211), Colour (150d).		
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	498 kJ	997 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	29.0 g	58.1 g
– sugars	27.8 g	55.6 g	
Sodium	11 mg	22 mg	
	* All specified values are based on theoretical calculations.		
Country of origin			
Directions for storage	Store in a cool, dry place.		
Shelf life	<p>I00012: Unopened packs have 18 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days.</p> <p>I02685: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 4 weeks.</p>		
GMO status	Does not contain genetically modified ingredients		

Issued by	Thomas Shelley	Issue Date	10.05.2022	Version number	11
Approved by	Liban Keynaan	Supersedes	27.05.2019, V10		
Reason for change	Added new 6 x 1 L pack format		Specification template version number: 4		



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 border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>43.0 – 47.0</td> </tr> <tr> <td>Acid (%)</td> <td>0.35 – 0.45</td> </tr> <tr> <td>pH</td> <td>2.80 – 3.30</td> </tr> <tr> <td>Viscosity (cps)</td> <td>500 - 2000</td> </tr> </tbody> </table>	Quality test	Test range	Brix (°)	43.0 – 47.0	Acid (%)	0.35 – 0.45	pH	2.80 – 3.30	Viscosity (cps)	500 - 2000		
Quality test	Test range												
Brix (°)	43.0 – 47.0												
Acid (%)	0.35 – 0.45												
pH	2.80 – 3.30												
Viscosity (cps)	500 - 2000												
Microbiological specifications	<table border="1"> <thead> <tr> <th>Microbiological test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td><50,000 cfu/g</td> </tr> <tr> <td>Yeast & Mould</td> <td><1000 cfu/g</td> </tr> <tr> <td>Coliforms</td> <td><10 cfu/g</td> </tr> <tr> <td>E. coli</td> <td><3 cfu/g</td> </tr> <tr> <td>Salmonella</td> <td>Not Detected/25g</td> </tr> </tbody> </table>	Microbiological test	Test range	Total Plate Count	<50,000 cfu/g	Yeast & Mould	<1000 cfu/g	Coliforms	<10 cfu/g	E. coli	<3 cfu/g	Salmonella	Not Detected/25g
Microbiological test	Test range												
Total Plate Count	<50,000 cfu/g												
Yeast & Mould	<1000 cfu/g												
Coliforms	<10 cfu/g												
E. coli	<3 cfu/g												
Salmonella	Not Detected/25g												
Packaging	I00012: 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	I00012: <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> I02685: <table border="1"> <tbody> <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> </tbody> </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
Cartons per Layer	16												
Layers per Pallet	4												
Cartons per Pallet	64												
Cartons per Layer	28												
Layers per Pallet	4												
Cartons per Pallet	112												
EAN	I00012: 9332216000507 I02685: 9332216017727												
TUN	I00012: 19332216000504 I02685: 19332216017724												

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.