

Product Specification



Product name	Caramel Flavoured Topping	
Product brand	Edlyn	
Product codes	I00013	I02686
Product pack sizes	4 x 3 L	6 x 1 L
Product description	<p>A viscous caramel brown coloured pourable and pumpable syrup with a definite rich & 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>	

Ingredients	Water, Sugar, Thickeners (1422, 415), Sweetened Condensed Milk , Acidity Regulator (330), Flavour, Preservative (202), Colours (150d, 102).
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Allergens	Milk
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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	538 kJ	1080 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	31.2 g	62.5 g
– sugars	28.4 g	56.8 g	
Sodium	5 mg	10 mg	

* All specified values are based on theoretical calculations.

Country of origin	
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Directions for storage	Store in a cool, dry place.
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Shelf life	<p>I00013: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days.</p> <p>I02686: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 4 weeks.</p>
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GMO status	Does not contain genetically modified ingredients
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Issued by	Thomas Shelley	Issue Date	10.05.2022	Version number	13
Approved by	Liban Keynaan	Supersedes	25.06.2021, V12		
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 Not 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>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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Packaging	I00013: 3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton. I02686: 1 L plastic Squeeze bottles with a flip top lid and induction seal, packed 6 per carton.												
Distribution	Non-refrigerated transport												
Palletisation	I00013: <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> I02686: <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
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EAN	I00013: 9332216000491 I02686: 9332216017703												
TUN	I00013: 19332216000498 I02686: 19332216017700												

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.