

# Product Specification



<b>Product name</b>	Chocolate Flavoured Topping	
<b>Product brand</b>	Edlyn	
<b>Product codes</b>	I00010	I02683
<b>Product pack sizes</b>	4 x 3 L	6 x 1 L
<b>Product description</b>	<p>A viscous rich chocolate brown coloured pourable and pumpable syrup with a strong chocolate flavour, suitable for use as a dessert topping or in a 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), Cocoa (2%), Flavours, Acidity Regulator (330), Preservatives (202, <b>223</b> ), Salt.
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<b>Allergens</b>	Sulphites
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<b>Nutritional Information panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	60 (3 L), 20 (1 L)	
	<b>Serving size:</b>	50 mL	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 mL</b>
	<b>Energy</b>	518 kJ	1040 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>	30.0 g	60.0 g
– <b>sugars</b>	27.0 g	54.0 g	
<b>Sodium</b>	15 mg	30 mg	

\* All specified values are based on theoretical calculations.

<b>Country of origin</b>	
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<b>Directions for storage</b>	Store in a cool, dry place.
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<b>Shelf life</b>	<p><b>I00010:</b> Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days.</p> <p><b>I02683:</b> 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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<b>GMO status</b>	Does not contain genetically modified ingredients
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<b>Issued by</b>	Thomas Shelley	<b>Issue Date</b>	10.05.2022	<b>Version number</b>	14
<b>Approved by</b>	Liban Keynaan	<b>Supersedes</b>	25.06.2021, V13		
<b>Reason for change</b>	Added new 6 x 1 L pack format		<b>Specification template version number:</b> 4		



<b>Claims</b>	Gluten free												
<b>Certification/ Suitability</b> - Halal - Kosher - Vegan # # based on recipe review	Certified Certified 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>47.0 – 50.0</td> </tr> <tr> <td>pH</td> <td>4.80 – 5.20</td> </tr> <tr> <td>Viscosity (cps)</td> <td>5000 – 6500</td> </tr> </tbody> </table>	Quality test	Test range	Brix (°)	47.0 – 50.0	pH	4.80 – 5.20	Viscosity (cps)	5000 – 6500				
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<b>Packaging</b>	<b>I00010:</b> 3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton. <b>I02683:</b> 1 L plastic Squeeze bottles with a flip top lid and induction seal, packed 6 per carton.												
<b>Distribution</b>	Non-refrigerated transport												
<b>Palletisation</b>	<b>I00010:</b> <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> <b>I02683:</b> <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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<b>EAN</b>	<b>I00010:</b> 9332216000477 <b>I02683:</b> 9332216017680												
<b>TUN</b>	<b>I00010:</b> 19332216000474 <b>I02683:</b> 19332216017687												

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.