

Product Specification



Product name	Chicken Salt GF																																						
Product brand	Edlyn																																						
Product codes	102559	102409																																					
Product pack sizes	2 x 2.5 kg	1 x 8 kg																																					
Product description	<p>Chicken Salt is a yellow coloured fine, free flowing powder, which can be used in any dishes as a replacement of salt.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>																																						
Ingredients	Salt, Sugar, Maize Starch, Flavour Enhancer (621), Spices, Vegetable Oil, Vegetable Protein Extracts (contains Soy), Acidity Regulator (330), Hydrolysed Vegetable Protein (contains Soy).																																						
Allergens	Soy																																						
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">500 (2.5 kg), 1600 (8 kg)</td> </tr> <tr> <td>Serving size:</td> <td colspan="2">5 g</td> </tr> <tr> <td>Average Quantity</td> <td>*Per serving</td> <td>*Per 100 g</td> </tr> <tr> <td>Energy</td> <td>Less than 40 kJ</td> <td>715 kJ</td> </tr> <tr> <td>Protein, total</td> <td>Less than 1 g</td> <td>Less than 1 g</td> </tr> <tr> <td>– gluten</td> <td>Not detected</td> <td>Not detected</td> </tr> <tr> <td>Fat, total</td> <td>Less than 1 g</td> <td>1.2 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>1.9 g</td> <td>38.3 g</td> </tr> <tr> <td>– sugars</td> <td>1.4 g</td> <td>26.9 g</td> </tr> <tr> <td>Sodium</td> <td>983 mg</td> <td>19700 mg</td> </tr> </tbody> </table> <p>* All specified values are based on theoretical calculations.</p>			Nutrition Information			Servings per package:	500 (2.5 kg), 1600 (8 kg)		Serving size:	5 g		Average Quantity	*Per serving	*Per 100 g	Energy	Less than 40 kJ	715 kJ	Protein, total	Less than 1 g	Less than 1 g	– gluten	Not detected	Not detected	Fat, total	Less than 1 g	1.2 g	– saturated	Less than 1 g	Less than 1 g	Carbohydrate	1.9 g	38.3 g	– sugars	1.4 g	26.9 g	Sodium	983 mg	19700 mg
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Country of origin																																							
Directions for storage	Store in a cool, dry place. Once opened, reseal for maximum freshness.																																						
Shelf life	Unopened packs have 18 months' shelf life from date of manufacture, recorded as Best Before.																																						
GMO status	Does not contain genetically modified ingredients																																						

Issued by	Johanna Henderson	Issue Date	07.10.2020	Version number	8
Approved by	Aida Golneshin	Supersedes	06.04.2020, V7		
Reason for change	Update nutrition information		Specification template version number: 4		

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Claims	Gluten free												
Certification/ Suitability - Halal - Kosher - Vegan# # based on recipe review	Certified Certified Not Suitable												
Preparation instructions	Ready to use												
Quality specifications	<table border="1"> <tr> <th colspan="2">Quality test</th> </tr> <tr> <td colspan="2">Approval of organoleptic characteristics of product</td> </tr> </table>	Quality test		Approval of organoleptic characteristics of product									
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Packaging	I02559: 2.5 kg pails packed 2 per carton I02409: 8 kg pail												
Distribution	Non-refrigerated transport												
Palletisation	<p>I02559:</p> <table border="1"> <tr> <td>Cartons per Layer</td> <td>24</td> </tr> <tr> <td>Layers per Pallet</td> <td>6</td> </tr> <tr> <td>Cartons per Pallet</td> <td>144</td> </tr> </table> <p>I02409:</p> <table border="1"> <tr> <td>Cartons per Layer</td> <td>25</td> </tr> <tr> <td>Layers per Pallet</td> <td>4</td> </tr> <tr> <td>Cartons per Pallet</td> <td>100</td> </tr> </table>	Cartons per Layer	24	Layers per Pallet	6	Cartons per Pallet	144	Cartons per Layer	25	Layers per Pallet	4	Cartons per Pallet	100
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EAN	I02559: 9332216016379 I02409: 9332216014399												
TUN	I02559: 19332216016376 I02409: 19332216014396												

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