

Product Specification



Product name	Custard Powder	
Product brand	Edlyn	
Product codes	I00047	I00048
Product pack sizes	1 x 5 kg	1 x 25 kg
Product description	<p>A pale cream coloured, free flowing powder. Upon following the cooking directions, it makes a creamy yellow, vanilla flavoured custard.</p> <p>The thickness of the custard depends on the ratio of liquid to powder used.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>	

Ingredients	Wheat Starch, Salt, Flavour (Milk), Colours (102, 110).
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Allergens	Gluten and Milk
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Nutritional Information Panel	Nutrition Information		
	Servings per package:	1000 (5 kg), 5000 (25 kg)	
	Serving size:	5 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	73 kJ	1460 kJ
	Protein, total	Less than 1 g	Less than 1 g
	Fat, total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	4.3 g	85.5 g
	– sugars	Less than 1 g	Less than 1 g
Sodium	43 mg	851 mg	
* Refers to dry mix only. All specified values are based on theoretical calculations.			

Country of origin	 <p>Made in Australia from at least 99% Australian ingredients</p>
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Directions for storage	Store in a cool, dry place.
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Shelf life	Unopened packs have 12 months' shelf life from date of manufacture, recorded as Best Before.
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GMO status	Does not contain genetically modified ingredients.
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Issued by	Johanna Henderson	Issue Date	12/12/2019	Version number	12
Approved by	Aida Golneshin	Supersedes	24/10/2018, V11		
Reason for change	Updated ingredient dec, NIP, new template		Specification template version number: 4		

Product Specification



Certification/ Suitability - Halal - Kosher - Vegan# # based on recipe review	Certified Certified Not Suitable												
Preparation instructions	<p>Mixing Quantities:</p> <table border="1" data-bbox="513 526 1406 638"> <thead> <tr> <th>Custard Powder</th> <th>Milk</th> <th>Sugar</th> </tr> </thead> <tbody> <tr> <td>100 g</td> <td>2 L</td> <td>140 g</td> </tr> <tr> <td>1 kg</td> <td>20 L</td> <td>1.4 kg</td> </tr> </tbody> </table> <p><i>NOTE: The above formulation produces a thin pouring custard; adjust quantities of milk and/or custard powder to obtain desired thickness.</i></p> <p>Mixing Instructions:</p> <ol style="list-style-type: none"> Blend Custard Powder and sugar with half of the milk into a smooth lump free mix. Add rest of the milk and mix well Heat slowly, stirring constantly to ensure even heating and thickening. Continue heating and stirring until thickened and cooked. Serve hot or cold. 	Custard Powder	Milk	Sugar	100 g	2 L	140 g	1 kg	20 L	1.4 kg			
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Microbiological specifications	<table border="1" data-bbox="513 1149 1406 1368"> <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
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Packaging	5 kg multiwall bag 25 kg multiwall bag												
Distribution	Non-refrigerated transport												
Palletisation	<p>I00047:</p> <table border="1" data-bbox="513 1606 1406 1713"> <tbody> <tr> <td>Cartons per Layer</td> <td>20</td> </tr> <tr> <td>Layers per Pallet</td> <td>8</td> </tr> <tr> <td>Cartons per Pallet</td> <td>160</td> </tr> </tbody> </table> <p>I00048:</p> <table border="1" data-bbox="513 1762 1406 1870"> <tbody> <tr> <td>Cartons per Layer</td> <td>6</td> </tr> <tr> <td>Layers per Pallet</td> <td>7</td> </tr> <tr> <td>Cartons per Pallet</td> <td>42</td> </tr> </tbody> </table>	Cartons per Layer	20	Layers per Pallet	8	Cartons per Pallet	160	Cartons per Layer	6	Layers per Pallet	7	Cartons per Pallet	42
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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.

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Product Specification



EAN	I00047: 9332216000811 I00048: 9332216000828
TUN	I00047: 19332216000818 I00048: 19332216000825

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