Product Specification



Product name	Chocolate Flavoured Topping
Product brand	Edlyn
Product codes	100010
Product pack sizes	4 x 3 L
Product description	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. This product is made in accordance with good manufacturing practices and FSANZ standards.

	Water, Sugar, Thickeners (1422, 415), Cocoa (2%), Flavours, Acidity Regulator (330), Preservatives (202, 223), Salt.			
Allergens	Sulphites			
	Nutrition Information			
	Servings per package:	60		
	Serving size:	50 mL		
	Average Quantity	*Per serving	*Per 100 mL	
	Energy	518 kJ	1040 kJ	
	Protein, total	Less than 1 g	Less than 1 g	
Nutritional	– gluten	Not detected	Not detected	
Information panel	Fat, total	Less than 1 g	Less than 1 g	
puller	saturated	Less than 1 g	Less than 1 g	
	Carbohydrate	30.0 g	60.0 g	
	– sugars	27.0 g	54.0 g	
	Sodium	15 mg	30 mg	
	* All specified values are based on theoretical calculations.			
Country of origin	Made in Australia from at least 94% Australian ingredien	ts		
Directions for storage	Store in a cool, dry place.			
Shelf life Unopened packs have 12 months shelf life from manufacture, recorded as Best Before. Once opened, consume within 90 days.		Best Before.	ate of	
GMO status	Does not contain genetically	y modified ingredients	5	
Claims	Gluten free			



Certification/ Suitability	Certified		
- Kosher - Vegan #	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 test	Test range	
Overlik remanifications	Brix (°)	47.0 – 50.0	
Quality specifications	рН	4.80 – 5.20	
	Viscosity (cps)	5000 – 6500	
	Microbiological test	Test range	
	Total Plate Count	<50,000 cfu/g	
		<u> </u>	
Microbiological	Yeast & Mould	<1000 cfu/g	
Microbiological specifications	Yeast & Mould Coliforms		
	Yeast & Mould Coliforms E. coli	<1000 cfu/g <10 cfu/g <3 cfu/g	
	Yeast & Mould Coliforms	<1000 cfu/g <10 cfu/g	
	Yeast & Mould Coliforms E. coli Salmonella	<1000 cfu/g <10 cfu/g <3 cfu/g	
specifications	Yeast & Mould Coliforms E. coli Salmonella 3 L plastic bottles with a tar	<1000 cfu/g <10 cfu/g <3 cfu/g Not Detected/25g	
specifications Packaging	Yeast & Mould Coliforms E. coli Salmonella 3 L plastic bottles with a tarcarton.	<1000 cfu/g <10 cfu/g <3 cfu/g Not Detected/25g	
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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.