

# Product Specification



<b>Product name</b>	Drinking Chocolate	
<b>Product brand</b>	Edlyn	
<b>Product codes</b>	I00080	I00081
<b>Product pack sizes</b>	6 x 2 kg	12 x 1 kg
<b>Product description</b>	<p>A premium gluten free powdered sweet drinking chocolate mix using high quality cocoa, skim milk powder and powdered sugar.</p> <p>Product can be used with hot milk or water to produce a drinking chocolate beverage and can also be used for sprinkling on cappuccinos and desserts.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>	

<b>Ingredients</b>	Sugar, Cocoa Powder (20%), Skim <b>Milk</b> Powder, Starch (Corn or Tapioca), Flavour
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<b>Allergens</b>	Milk
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<b>Nutritional Information panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	50 (1 kg), 100 (2 kg)	
	<b>Serving size:</b>	20 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	331 kJ	1660 kJ
	<b>Protein, total</b>	1.2 g	6.0 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	Less than 1 g	2.2 g
	– <b>saturated</b>	Less than 1 g	1.3 g
	<b>Carbohydrate</b>	16.1 g	80.3 g
– <b>sugars</b>	15.0 g	75.1 g	
<b>Sodium</b>	6 mg	31 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. Once opened, reseal for maximum freshness.
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<b>Shelf life</b>	Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 4 weeks.
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<b>GMO status</b>	Does not contain genetically modified ingredients.
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<b>Issued by</b>	Johanna Henderson	<b>Issue Date</b>	03/12/2020	<b>Version number</b>	17
<b>Approved by</b>	Aida Golneshin	<b>Supersedes</b>	10/02/2020, V16		
<b>Reason for change</b>	Updated pallet configuration		<b>Specification template version number: 4</b>		



<b>Claims</b>	Gluten Free 20% Cocoa																
<b>Certification/ Suitability</b> - <b>Halal</b> - <b>Kosher</b> - <b>Vegan #</b> # based on recipe review	Certified Certified Not Suitable																
<b>Preparation instructions</b>	<b>Mixing Directions:</b> 1. Place 2 - 3 heaped teaspoons (15 - 20 grams) of Edlyn Drinking Chocolate in a cup. 2. Pour in 200 - 250 ml of hot milk (not boiling). 3. Stir until Drinking Chocolate has dissolved. 4. Add whipped cream or marshmallows to serve. <b>Note:</b> Hot water can be used for a less creamy drink.																
<b>Quality specifications</b>	<table border="1"> <thead> <tr> <th colspan="2">Quality test</th> </tr> </thead> <tbody> <tr> <td colspan="2">Approval of organoleptic characteristics of made up product</td> </tr> </tbody> </table>	Quality test		Approval of organoleptic characteristics of made up product													
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<b>Packaging</b>	1 kg heat sealed foil pouches packed 12 per carton. 2 kg plastic pail with tamper evident lid packed 6 per carton.																
<b>Distribution</b>	Non-refrigerated transport																
<b>Palletisation</b>	<table border="1"> <thead> <tr> <th colspan="2">100080</th> </tr> </thead> <tbody> <tr> <td>Cartons per Layer</td> <td>8</td> </tr> <tr> <td>Layers per Pallet</td> <td>6</td> </tr> <tr> <td>Cartons per Pallet</td> <td>48</td> </tr> </tbody> </table> <table border="1"> <thead> <tr> <th colspan="2">100081</th> </tr> </thead> <tbody> <tr> <td>Cartons per Layer</td> <td>13</td> </tr> <tr> <td>Layers per Pallet</td> <td>4</td> </tr> <tr> <td>Cartons per Pallet</td> <td>52</td> </tr> </tbody> </table>	100080		Cartons per Layer	8	Layers per Pallet	6	Cartons per Pallet	48	100081		Cartons per Layer	13	Layers per Pallet	4	Cartons per Pallet	52
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