

# Product Specification



<b>Product name</b>	Maize Cornflour (Gluten Free)
<b>Product brand</b>	Edlyn
<b>Product codes</b>	I00045
<b>Product pack sizes</b>	1 x 5 kg
<b>Product description</b>	A free-flowing white powder produced from gluten free maize endosperm and is suitable for use as a thickening agent or in any application that calls for cornflour (e.g. gravies, custards, puddings, sauces etc.) This product is free from foreign contamination and is made in accordance with good manufacturing practices and FSANZ standards.

<b>Ingredients</b>	Cornflour
<b>Allergens</b>	Sulphites

<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	1000	
	<b>Serving size:</b>	5 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	75 kJ	1500 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>	4.4 g	87.0 g
– <b>sugars</b>	0.0 g	0.0 g	
<b>Sodium</b>	Less than 5 mg	20 mg	
* All specified values are based on theoretical calculations.			

<b>Country of origin</b>	
<b>Directions for storage</b>	Store in a cool, dry place.
<b>Shelf life</b>	Unopened packs have 12 months' shelf life from date of manufacture, recorded as Best Before.
<b>GMO status</b>	Does not contain genetically modified ingredients.
<b>Claims</b>	Gluten Free

<b>Issued by</b>	Johanna Henderson	<b>Issue Date</b>	22/07/2019	<b>Version number</b>	11
<b>Approved by</b>	Aida Golneshin	<b>Supersedes</b>	15/05/2018, V10		
<b>Reason for change</b>	Updated ingredient dec, new template		<b>Specification template version number:</b> 4		

# Product Specification



<b>Certification/ Suitability</b>	<ul style="list-style-type: none"> <li>- Halal</li> <li>- Kosher</li> <li>- Vegan#</li> </ul>													
# based on recipe review	<ul style="list-style-type: none"> <li>Certified</li> <li>Certified</li> <li>Suitable</li> </ul>													
<b>Preparation instructions</b>	Ready to use													
<b>Quality specifications</b>	<table border="1" style="width: 100%; text-align: center;"> <tr> <th colspan="2">Quality test</th> </tr> <tr> <td colspan="2">Visual assessment</td> </tr> </table>		Quality test		Visual assessment									
Quality test														
Visual assessment														
<b>Microbiological specifications</b>	<table border="1" style="width: 100%; text-align: center;"> <thead> <tr> <th>Microbiological test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td>&lt; 50,000 cfu/g</td> </tr> <tr> <td>Yeast &amp; Mould</td> <td>&lt; 1000 cfu /g</td> </tr> <tr> <td>Coliforms</td> <td>Not Detected 0.1g</td> </tr> <tr> <td>E. coli</td> <td>Not Detected 0.1g</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	Not Detected 0.1g	E. coli	Not Detected 0.1g	Salmonella	Not Detected /25g
Microbiological test	Test range													
Total Plate Count	< 50,000 cfu/g													
Yeast & Mould	< 1000 cfu /g													
Coliforms	Not Detected 0.1g													
E. coli	Not Detected 0.1g													
Salmonella	Not Detected /25g													
<b>Packaging</b>	5 kg multiwall bag													
<b>Distribution</b>	Non-refrigerated transport													
<b>Palletisation</b>	<table border="1" style="width: 100%; text-align: center;"> <tr> <td><b>Cartons per Layer</b></td> <td>20</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>8</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>160</td> </tr> </table>		<b>Cartons per Layer</b>	20	<b>Layers per Pallet</b>	8	<b>Cartons per Pallet</b>	160						
<b>Cartons per Layer</b>	20													
<b>Layers per Pallet</b>	8													
<b>Cartons per Pallet</b>	160													
<b>EAN</b>	9332216000606													
<b>TUN</b>	19332216000603													

*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](http://www.edlyn.com.au) – [sales@edlyn.com.au](mailto:sales@edlyn.com.au)