

# Product Specification



<b>Product name</b>	Maize Custard Powder – Gluten Free
<b>Product brand</b>	Edlyn
<b>Product codes</b>	I01046
<b>Product pack sizes</b>	1 x 5 kg
<b>Product description</b>	<p>A white free-flowing powder that makes up into a creamy yellow, vanilla flavoured gluten free custard (when made according to directions).</p> <p>The thickness of the custard depends on the ratio of liquid to powder used. The custard powder needs to be cooked.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>

<b>Ingredients</b>	Cornflour (Maize), Salt, Flavour ( <b>Milk</b> ), Colours (102, 110).
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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>	1000	
	<b>Serving size:</b>	5 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	74 kJ	1480 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>	4.3 g	85.8 g
<b>– sugars</b>	Less than 1 g	Less than 1 g	
<b>Sodium</b>	23 mg	454 mg	
* Refers to the dry mix only. All specified values are based on theoretical calculations.			

<b>Country of origin</b>	<div style="border: 1px solid green; padding: 5px; display: inline-block;">  <b>Packed in Australia</b>              from less than 10%  <b>Australian ingredients</b> </div>
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<b>Directions for storage</b>	Store in a cool, dry place.
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<b>Shelf life</b>	Unopened packs have 12 months' shelf life from date of manufacture, recorded as Best Before.
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<b>GMO status</b>	Does not contain genetically modified ingredients.
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<b>Claims</b>	Gluten Free
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<b>Issued by</b>	Johanna Henderson	<b>Issue Date</b>	25.03.2020	<b>Version number</b>	11
<b>Approved by</b>	Aida Golneshin	<b>Supersedes</b>	12.12.2019, V10		
<b>Reason for change</b>	Updated ingredient declaration, NIP		<b>Specification template version number: 4</b>		

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<b>Certification/ Suitability</b> - Halal - Kosher - Vegan# # based on recipe review	Certified Certified Not Suitable												
<b>Preparation instructions</b>	<p><b>Mixing Quantities:</b></p> <table border="1" data-bbox="515 528 1406 636"> <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><b>Mixing Instructions:</b></p> <ol style="list-style-type: none"> <li>1. Blend Custard Powder and sugar with half of the milk into a smooth lump free mix.</li> <li>2. Add rest of the milk and mix well</li> <li>3. Heat slowly, stirring constantly to ensure even heating and thickening.</li> <li>4. Continue heating and stirring until thickened and cooked.</li> <li>5. Serve hot or cold.</li> </ol>	Custard Powder	Milk	Sugar	100 g	2 L	140 g	1 kg	20 L	1.4 kg			
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<b>Packaging</b>	5 kg multiwall bag												
<b>Distribution</b>	Non-refrigerated transport												
<b>Palletisation</b>	<table border="1" data-bbox="515 1525 1406 1632"> <tbody> <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> </tbody> </table>	<b>Cartons per Layer</b>	20	<b>Layers per Pallet</b>	8	<b>Cartons per Pallet</b>	160						
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<b>TUN</b>	19332216001518												

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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