

Product Specification



Product name	Mango Flavoured Topping
Product brand	Edlyn
Product codes	I02429
Product pack sizes	4 x 3 L
Product description	A viscous bright orange coloured pourable and pumpable syrup with a definite strong mango flavour suitable for use as a dessert topping or in flavoured milk drinks such as milkshakes. This product is made in accordance with good manufacturing practices and FSANZ standards.

Ingredients	Water, Sugar, Thickener (412), Acidity Regulator (330), Flavour, Preservative (211), Colours (110, 102)		
Allergens	None		
Nutritional Information panel	Nutrition Information		
	Servings per package:	60	
	Serving size:	50 mL	
	Average Quantity	*Per serving	*Per 100 mL
	Energy	495 kJ	990 kJ
	Protein, total	Less than 1 g	Less than 1 g
	– gluten	Not detected	Not detected
	Fat, total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	28.3 g	56.6 g
– sugars	27.1 g	54.2 g	
Sodium	12 mg	23 mg	
	* All specified values are based on theoretical calculations.		
Country of origin			
Directions for storage	Store in a cool, dry place.		
Shelf life	Unopened packs have 18 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days.		
GMO status	Does not contain genetically modified ingredients		
Claims	Gluten free		

Issued by	Johanna Henderson	Issue Date	27.03.2019	Version number	4
Approved by	Aida Golneshin	Supersedes	19.11.2018, V3		
Reason for change	Updated NIP		Specification template version number: 4		



Certification/ Suitability <ul style="list-style-type: none"> - Halal - Kosher - Vegan # # based on recipe review	Not certified Certified Suitable												
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 specifications	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Quality test</th> <th style="text-align: center;">Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td style="text-align: center;">44.0 – 48.0</td> </tr> <tr> <td>Acid (%)</td> <td style="text-align: center;">0.35 – 0.45</td> </tr> <tr> <td>pH</td> <td style="text-align: center;">2.80 – 3.50</td> </tr> <tr> <td>Viscosity (cps)</td> <td style="text-align: center;">600 - 1500</td> </tr> </tbody> </table>	Quality test	Test range	Brix (°)	44.0 – 48.0	Acid (%)	0.35 – 0.45	pH	2.80 – 3.50	Viscosity (cps)	600 - 1500		
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Packaging	3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton.												
Distribution	Non-refrigerated transport												
Palletisation	<table border="1" style="width: 100%; border-collapse: collapse;"> <tbody> <tr> <td style="text-align: center;">Cartons per Layer</td> <td style="text-align: center;">16</td> </tr> <tr> <td style="text-align: center;">Layers per Pallet</td> <td style="text-align: center;">4</td> </tr> <tr> <td style="text-align: center;">Cartons per Pallet</td> <td style="text-align: center;">64</td> </tr> </tbody> </table>	Cartons per Layer	16	Layers per Pallet	4	Cartons per Pallet	64						
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EAN	9332216014795												
TUN	19332216014792												

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.