


Product Specification



Product name	Maize Cornflour (Gluten Free)
Product brand	Edlyn
Product codes	I00045
Product pack sizes	1 x 5 kg
Product description	<p>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.)</p> <p>This product is free from foreign contamination and is made in accordance with good manufacturing practices and FSANZ standards.</p>

Ingredients	Cornflour
Allergens	Sulphites

Nutritional Information Panel	Nutrition Information		
	Servings per package:	1000	
	Serving size:	5 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	74 kJ	1480 kJ
	Protein, total – gluten	Less than 1 g Not detected	Less than 1 g Not detected
	Fat, total – saturated	Less than 1 g Less than 1 g	Less than 1 g Less than 1 g
	Carbohydrate – sugars	4.3 g 0.0 g	86.2 g 0.0 g
	Sodium	Less than 5 mg	20 mg
	* All specified values are based on theoretical calculations.		

Country of origin	<div></div> <p>For more information, please call 1300 661 908.</p>
Directions for storage	Store in a cool, dry place.
Shelf life	Unopened packs have 12 months' shelf life from date of manufacture, recorded as Best Before.
GMO status	Does not contain genetically modified ingredients.

Issued by	Sylvia Lin	Issue Date	23/02/2023	Version number	13
Approved by	Liban Keynaan	Supersedes	23/05/22, V12		
Reason for change	Updated country of origin declaration			Specification template version number: 4	

Product Specification



Claims	Gluten Free												
Certification/ Suitability <ul style="list-style-type: none"> - Halal - Kosher - Vegan# # based on recipe review	Certified Certified Suitable												
Preparation instructions	Ready to use												
Quality specifications	<table border="1"> <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													
Microbiological specifications	<table border="1"> <tr> <th>Microbiological test</th><th>Test range</th></tr> <tr> <td>Total Plate Count</td><td>< 50,000 cfu/g</td></tr> <tr> <td>Yeast & Mould</td><td>< 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> </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												
Packaging	5 kg multiwall bag												
Distribution	Non-refrigerated transport												
Palletisation	<table border="1"> <tr> <td>Cartons per Layer</td><td>20</td></tr> <tr> <td>Layers per Pallet</td><td>8</td></tr> <tr> <td>Cartons per Pallet</td><td>160</td></tr> </table>	Cartons per Layer	20	Layers per Pallet	8	Cartons per Pallet	160						
Cartons per Layer	20												
Layers per Pallet	8												
Cartons per Pallet	160												
EAN	9332216000606												
TUN	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 – sales@edlyn.com.au