

Product Specification




Product name	Tropical Flavoured Granita Concentrate Mix
Product brand	Edlyn
Product codes	I00040
Product pack sizes	3 x 4 L
Product description	<p>A viscous orange coloured syrup suitable for freezing into a Granita or use in a Snow Cone or similar type of application. The syrup has a strong Tropical flavour on an orange base – exhibiting notes of passionfruit and pineapple.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>

Ingredients	Sugar, Water, Acidity Regulator (330), Flavours, Preservatives [211, 223 (Sulphites)], Colour (110).
--------------------	--

Allergens	Sulphites
------------------	-----------

Nutritional Information Panel	Nutrition Information		
	Servings per package:	100	
	Serving size:	200 mL	
	Average Quantity	*Per serving	*Per 100 mL
	Energy	521 kJ	260 kJ
	Protein, total	Less than 1g	Less than 1 g
	– gluten	Not Detected	Not detected
	Fat, total	Less than 1g	Less than 1g
	– saturated	Less than 1g	Less than 1g
	Carbohydrate	30.1 g	15.0 g
	– sugars	28.8 g	14.4 g
	Sodium	Less than 5 mg	Less than 5 mg

* All specified values are based on theoretical calculations. Values refer to averages when granita is used according to directions.

Country of origin	 <p>Made in Australia from at least 97% Australian ingredients</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	Pavani Myakala	Issue Date	23/04/2021	Version number	11
Approved by	Liban Keynaan	Supersedes	23/04/2021, V10		
Reason for change	Updated Ingredient declaration, NIP and CoOL and removed kosher certified.			Specification template version number: 5	

Product Specification



Claims	Gluten Free												
Certification/ Suitability <ul style="list-style-type: none">- Halal- Kosher- Vegan# # based on recipe review	Certified Certified Not Suitable												
Preparation instructions	Dilute one (1) part concentrate to four (4) parts water												
Quality specifications	<table><tr><th>Quality test</th><th>Test range</th></tr><tr><td>Brix (°)</td><td>56.0 – 60.0</td></tr><tr><td>pH</td><td>2.5 – 3.0</td></tr><tr><td>Acid (%)</td><td>0.7 – 1.0</td></tr></table>	Quality test	Test range	Brix (°)	56.0 – 60.0	pH	2.5 – 3.0	Acid (%)	0.7 – 1.0				
Quality test	Test range												
Brix (°)	56.0 – 60.0												
pH	2.5 – 3.0												
Acid (%)	0.7 – 1.0												
Microbiological specifications	<table><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><100 cfu/g</td></tr><tr><td>Coliforms</td><td><10 cfu/g</td></tr><tr><td>E. coli</td><td><3 cfu/g</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	<100 cfu/g	Coliforms	<10 cfu/g	E. coli	<3 cfu/g	Salmonella	Not Detected /25g
Microbiological test	Test range												
Total Plate Count	<50,000 cfu/g												
Yeast & Mould	<100 cfu/g												
Coliforms	<10 cfu/g												
E. coli	<3 cfu/g												
Salmonella	Not Detected /25g												
Packaging	4 litre opaque plastic bottles sealed with a tamper evident lid packed 3 bottles per carton												
Distribution	Non-refrigerated transport												
Palletisation	<table><tr><td>Cartons per Layer</td><td>16</td></tr><tr><td>Layers per Pallet</td><td>3</td></tr><tr><td>Cartons per Pallet</td><td>48</td></tr></table>	Cartons per Layer	16	Layers per Pallet	3	Cartons per Pallet	48						
Cartons per Layer	16												
Layers per Pallet	3												
Cartons per Pallet	48												
EAN	9332216001054												
TUN	19332216001051												
Notes	Variation in viscosity & colour is expected over the shelf life depending on the product storage condition & presence of natural ingredients, of which the quality (colour, texture and consistency) may vary based on seasonality.												

Please note: Product specifications will not be finalised until a minimum of 5 production runs have been completed by Edlyn Foods.

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