

Product Specification



Product name	Banana Flavoured Topping	
Product brand	Edlyn	
Product codes	I00014	I02687
Product pack sizes	4 x 3 L	6 x 1 L
Product description	A viscous banana yellow coloured pourable and pumpable syrup with a definite strong fruity banana flavour, suitable for use as a dessert topping or in a flavoured milk drinks such as milkshakes. This product is made in accordance with good manufacturing practices and FSANZ standards.	

Ingredients	Water, Sugar, Thickener (412), Flavour, Acidity Regulator (330), Preservative (211), Colour (102)
Allergens	None

Nutritional Information Panel	Nutrition Information		
	Servings per package:	60 (3 L), 20 (1 L)	
	Serving size:	50 mL	
	Average Quantity	*Per serving	*Per 100 mL
	Energy	508 kJ	1020 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	29.7 g	59.4 g
	– sugars	28.2 g	56.3 g
	Sodium	12 mg	24 mg
* All specified values are based on theoretical calculations.			

Country of origin	 Made in Australia from at least 97% Australian ingredients
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Directions for storage	Store in a cool, dry place
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Shelf life	I00014: Unopened packs have 18 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days. I02687: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before.
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Issued by	Pavani Myakala	Issue Date	20/03/2024	Version number	15
Approved by	Liban Keynaan	Supersedes	27/04/2023, V14		
Reason for change	Updated NIP & CoOL			Specification template version number: 5	

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	Once opened, consume within 6 weeks.												
GMO status	Does not contain genetically modified ingredients												
Claims	Gluten free												
Certification/ Suitability - Halal - Kosher - Vegan[#] [#] based on recipe review	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"> <thead> <tr> <th>Quality test</th><th>Test range</th></tr> </thead> <tbody> <tr> <td>Brix (°)</td><td>44.0 – 47.0</td></tr> <tr> <td>Acid (%)</td><td>0.35 – 0.45</td></tr> <tr> <td>pH</td><td>2.80 – 3.30</td></tr> <tr> <td>Viscosity (cps)</td><td>1000 – 2200</td></tr> </tbody> </table>	Quality test	Test range	Brix (°)	44.0 – 47.0	Acid (%)	0.35 – 0.45	pH	2.80 – 3.30	Viscosity (cps)	1000 – 2200		
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Packaging	I00014: 3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton. I02687: 1 L plastic Squeeze bottles with a flip top lid and induction seal, packed 6 per carton.												
Distribution	Non-refrigerated transport												
Palletisation	I00014: <table border="1"> <tbody> <tr> <td>Cartons per Layer</td><td>16</td></tr> <tr> <td>Layers per Pallet</td><td>4</td></tr> <tr> <td>Cartons per Pallet</td><td>64</td></tr> </tbody> </table> I02687: <table border="1"> <tbody> <tr> <td>Cartons per Layer</td><td>28</td></tr> <tr> <td>Layers per Pallet</td><td>4</td></tr> <tr> <td>Cartons per Pallet</td><td>112</td></tr> </tbody> </table>	Cartons per Layer	16	Layers per Pallet	4	Cartons per Pallet	64	Cartons per Layer	28	Layers per Pallet	4	Cartons per Pallet	112
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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

Product Specification



EAN	I00014: 9332216000514 I02687: 9332216017710
TUN	I00014: 19332216000511 I02687: 19332216017717
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.

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