

Product Specification



Product name	Caramel Flavoured Topping	
Product brand	Edlyn	
Product codes	I00013	I02686
Product pack sizes	4 x 3 L	6 x 1 L
Product description	A viscous caramel brown coloured pourable and pumpable syrup with a definite rich & creamy caramel 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, Thickeners (1422, 415), Sweetened Condensed Milk , Acidity Regulator (330), Flavour, Preservative (202), Colours (150d, 102).		
Allergens	Milk		
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	538 kJ	1080 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	31.2 g	62.5 g
– sugars	28.4 g	56.8 g	
Sodium	5 mg	10 mg	
* All specified values are based on theoretical calculations.			
Country of origin	 Made in Australia from at least 94% Australian ingredients		
Directions for storage	Store in a cool, dry place.		
Shelf life	I00013: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 90 days. I02686: Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before. Once opened, consume within 4 weeks.		
GMO status	Does not contain genetically modified ingredients		

Issued by	Pavani Myakala	Issue Date	18.06.2025	Version number	14
Approved by	Liban Keynaan	Supersedes	10.05.2022, V13		
Reason for change	Reviewed & reissued the specification.			Specification template version number: 5	



Claims	Gluten free												
Certification/ Suitability - Halal - Kosher - Vegan # # based on recipe review	Certified Certified Not 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><tr><th>Quality test</th><th>Test range</th></tr><tr><td>Brix (°)</td><td>48.0 – 50.0</td></tr><tr><td>Acid (%)</td><td>0.30 – 0.40</td></tr><tr><td>pH</td><td>3.20 – 3.80</td></tr><tr><td>Viscosity (cps)</td><td>2500 – 5000</td></tr></table>	Quality test	Test range	Brix (°)	48.0 – 50.0	Acid (%)	0.30 – 0.40	pH	3.20 – 3.80	Viscosity (cps)	2500 – 5000		
Quality test	Test range												
Brix (°)	48.0 – 50.0												
Acid (%)	0.30 – 0.40												
pH	3.20 – 3.80												
Viscosity (cps)	2500 – 5000												
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><1000 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	<1000 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	<1000 cfu/g												
Coliforms	<10 cfu/g												
E. coli	<3 cfu/g												
Salmonella	Not Detected/25g												
Packaging	I00013: 3 L plastic bottles with a tamper evident screw on lid, packed 4 per carton. I02686: 1 L plastic Squeeze bottles with a flip top lid and induction seal, packed 6 per carton.												
Distribution	Non-refrigerated transport												
Palletisation	I00013: <table><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></table> I02686: <table><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></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
Cartons per Layer	16												
Layers per Pallet	4												
Cartons per Pallet	64												
Cartons per Layer	28												
Layers per Pallet	4												
Cartons per Pallet	112												
EAN	I00013: 9332216000491 I02686: 9332216017703												

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



TUN	I00013: 19332216000498 I02686: 19332216017700
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.