TRISCO FOODS PTY LTD PRODUCT SPECIFICATION Salty Caramel Fudge 6 x 1.25 kg



PRODUCT CODE: 19020

DESCRIPTION AND GENERAL USE

A thick and smooth salty caramel fudge topping designed for a wide range of applications eg. sundae topping, ice cream ripple, bakery filling & decoration.

INGREDIENTS LIST & ALLERGEN DECLARATION

Sugar, Water, Glucose syrup, **Milk** solids, Vegetable fat [Vegetable fat, Emulsifier (E322)], Salt (1.65%), Thickeners (E1442, E401), Emulsifier (E471), Acidity regulators (E500, E339), Preservative (E202).

ALLERGENS: Milk

REGULATORY STATEMENT

TRISCO FOODS is certified to the BRC global standard for food safety. The facilities, methods, practices and controls used in the manufacturing, processing, packaging and storage of product conform with good manufacturing practices as detailed in our Quality System.

GMO STATEMENT

This product does not require labelling as a genetically modified food as defined in the Australia New Zealand Food Standards Code, Standard 1.5.2.

DIETARY INFORMATION

	Suitable (Yes/No)	Certified (Yes/No)
Halal	Yes	Yes
Kosher	Yes	No
Vegetarian	No	No
Vegan	No	No
Gluten Free	Yes	No
Egg Free	Yes	No
Lactose Free	No	No

NUTRITION INFORMATION

		Average Quantity	Average Quantity
		per Serving	per 100g
Energy		413 kJ	1375 kJ
Protein		Less than 1 g	3.0 g
Fat	- total	2.3 g	7.6 g
	- saturated	2.2 g	7.3 g
Carbohydrate	- total	18.4 g	61.3 g
	- sugars	15.6 g	52.1 g
Sodium		216 mg	721 mg

COUNTRY OF ORIGIN

Made in Australia from at least 76% Australian Ingredients



ISSUED BY: Santage Keighley APPROVED BY: Chris Lucre ISSUED: 10/06/21 Food Technologist Quality Manager

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TECHNICAL ANALYSIS

Parameter	Range or Limit
Colour	Rich caramel
Flavour	Typical of caramel
Texture	Exhibits a thick uniform texture.
Foreign Material	Absent.
Brix	70 - 72
Viscosity, 60 sec @20°C	3 - 7 cm
Specific Gravity	1.316
pH	5.3 - 6.1

MICROBIOLOGICAL DATA

Parameter	Range or Limit	
SPC	<1,000 cfu/g	
Yeast & Mould	<100 cfu/g	

PACKAGING AND LABEL DECLARATION

Pack Volume	Packaging Type	Units Per Carton
1.25kg	Pouch	6

Best before date and batch number are coded onto the pouch. Carton is printed with batch code, product description and best before date.

STORAGE INSTRUCTIONS

Store in a cool, dry environment at ambient temperature (18-22°C). Refrigerate once opened.

SHELF LIFE

When stored as recommended, the unopened product will have a shelf life of 12 months as indicated by the best before date. Refrigerate once opened and use within 4 weeks.

DISCLAIMER

Trisco Foods has used all reasonable endeavours to ensure that the information provided is accurate. To the extent that the information has been provided by our supplier, we have relied on that information in good faith. Prospective purchasers need to satisfy themselves whether the information is adequate for the purposes of labelling and any declarations, in addition to the suitability of the product for any particular purpose or application.

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Food Technologist