

<b>Product Name:</b>	Vanilla Flavoured Custard Chocolate Custard Banana Flavoured Custard Strawberry Flavoured Custard	<b>Product Code:</b>	CUST V, CUST V/12 CUST C, CUST C/12 CUST B, CUST B/12 CUST S, CUST S/12
<b>Category:</b>	N/A		
<b>IDDSI level:</b>	Level 4 Pureed		
<b>Serve Size:</b>	115g		
<b>Suggested Serving Temperature:</b>	6°C - Ambient		
<b>Description:</b>	Creamy, smooth, spoonable, amylase resistant, shelf stable flavoured custards. Free from any off odours, taints and foreign material. Retorted for commercial sterilisation.		
<b>Claims:</b>	Gluten Free Soy Free Nut Free	98% Fat Free GMO Free Vegetarian (excluding Strawberry Flavoured)	No Artificial Colours & Flavours Low Sodium Amylase resistant
<b>On Pack Claims:</b>	Amylase Resistant 98% Fat Free	Gluten and Nut Free	No Artificial Colours & Flavours
<b>Typical Analysis:</b>	Organoleptic: pH: Viscosity: IDDSI: Microbiological:	Free from off flavours and odours 6.0 – 7.0 @ 19 – 23°C Bostwick Consistometer Spoon-Tilt Test Standard Plate Count:	4 – 6 cm @ 19 – 23°C Holds shape <1,000 cfu/g
<b>Country of origin:</b>	Made in Australia from at least 90% Australian ingredients		
<b>Shelf Life:</b>	12 months. Shelf life is from date of manufacture when stored according to recommended conditions.		
<b>Storage:</b>	<p><b>Expanded statement:</b> Store in a cool, dry place out of direct sunlight. Once opened, cover and refrigerate between serving. Discard leftover product after 24 hours. Food and drinks should be handled and stored according to Food Safety protocols. Flavour Creations recommends use of the '2 hour/4 hour rule' for serving vulnerable persons.</p> <p><b>Abridged statement:</b> Store in a cool, dry place out of direct sunlight. Once opened, cover and refrigerate between serving. Discard leftover product after 24 hours. '2-hour/4-hour' rule recommended.</p>		

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<b>Ingredient Declaration:</b>	<b>Vanilla Flavoured Custard:</b> Water, Sugar, Full Cream Milk Powder, Thickeners (415, 414, 418, 417), Colours (171, 100), Natural Flavour, Stabiliser (332), Emulsifier (471). <b>CONTAINS MILK</b>	<b>Chocolate Custard:</b> Water, Sugar, Full Cream Milk Powder, Thickeners (415, 414, 418, 417), Cocoa Powder (1.2%), Natural Flavours, Stabiliser (331), Emulsifier (471). <b>CONTAINS MILK</b>	<b>Banana Flavoured Custard:</b> Water, Sugar, Full Cream Milk Powder, Thickeners (415, 414, 418, 417), Colours (171, 101), Natural Flavour, Stabiliser (332), Emulsifier (471). <b>CONTAINS MILK</b>	<b>Strawberry Flavoured Custard:</b> Water, Sugar, Full Cream Milk Powder, Thickeners (415, 414, 418, 417), Natural Flavour, Colours (171, 120), Stabiliser (332), Emulsifier (471). <b>CONTAINS MILK</b>
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<b>Kosher Status:</b>	Certified Kosher Dairy	Certified Kosher Dairy	Certified Kosher Dairy	Not Certified
<b>Halal Status:</b>	Certified	Certified	Certified	Certified

**Servings per Package:** 1

**GMO Status:** These products comply with the FSANZ Code Standard 1.5.2 and have been produced without the aid of genetic modification techniques, directly or indirectly, as defined in the code.

**Nutrition Information (Average Quantity):**

Serving Size: 115g Servings Per Package: 1	Units	Vanilla Flavoured Custard		Chocolate Custard		Banana Flavoured Custard		Strawberry Flavoured Custard	
		Per Serve	Per 100g	Per Serve	Per 100g	Per serve	Per 100g	Per serve	Per 100g
Energy	kJ	385	335	394	342	390	339	390	339
	kcal	92	80	95	82	94	81	94	81
Protein	g	2.0	1.7	2.3	2.0	2.0	1.7	2.0	1.7
- gluten	mg	Not detected		Not detected		Not detected		Not detected	
Fat, total	g	2.2	1.9	2.3	2.0	2.2	1.9	2.2	1.9
- saturated	g	1.4	1.3	1.6	1.3	1.4	1.3	1.5	1.3
- trans	g	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
Cholesterol	mg	7	6	7	6	7	6	7	6
Carbohydrate	g	15.2	13.2	15.4	13.4	14.9	13.0	15.4	13.4
- sugars	g	14.9	12.9	14.9	13.0	14.9	13.0	15.0	13.0
- lactose	g	3.4	2.9	3.4	2.9	3.4	2.9	3.4	2.9
- galactose	g	0	0	0	0	0	0	0	0
Dietary Fibre	g	1.4	1.2	1.7	1.5	1.4	1.2	1.4	1.2
Sodium	mg	96	83	116	101	96	83	97	84
Potassium	mg	136	119	167	145	136	119	157	137
Moisture	g	94	82	93	81	94	82	94	82
Calcium	mg	72	63	72	63	72	63	72	63

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**FSANZ - Labelling:** Complies with FSANZ Code Part 1.2 - Product Name & Code, Weight, Flavour, Best Before, Batch Number, Contact details, Quantity per carton.

Packaging:	Product	Type		Pack Size & Weight	
36 Pack CUST	Primary	Clear EVOH cup	1x115g		
		Pre-printed foil	-	-	
	Secondary	Carton	36x115g (4.14kg)		
12 pack CUST /12	Primary	Clear EVOH cup	1x115g		
		Pre-printed foil	-	-	
	Secondary	Carton	12x115g (1.38kg)		

**Allergens:** CONTAINS MILK  
**Mandatory** N/A  
**Warnings:**

Allergen	Name of Allergen	Direct Ingredient		Cross Contamination	
		Yes	No	Yes	No
Cereals containing Gluten	N/A		X		X
Crustaceans and products their of	N/A		X		X
Eggs and products their of	N/A		X		X
Fish and products their of	N/A		X		X
Peanuts and products their of	N/A		X		X
Soybeans and products their of	N/A		X		X
Milk and products their of	Milk (Bovine Milk)	Y			x
Sesame seeds and products their of	N/A		X		X
Tree nuts and products their of	N/A		X		X
Sulphur dioxide and sulphites	N/A		X		X
Lupin and products their of	N/A		X		X
Molluscs and products their of	N/A		X		X
Celery and products their of	N/A		X		X
Mustard and products their of	N/A		X		X

Information in this specification is accurate and reliable to the best of our knowledge and is offered in good faith to the benefit of the consumer. It is the users obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the suppliers control. The supplier does not guarantee against any risk of use liability or patent infringement.

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