

Product Name: Thickened Apple Juice

Category: Food for Special Medical Purposes (FSANZ Standard 2.9.5)

IDDSI level: 2, 3 & 4

Serve Size: 175mL

Suggested Serving

Product Code:

Temperature: 6°C - Ambient

4 2 ♥

APPLE 150 APPLE 400 APPLE 900

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APPLE 150 / 12 APPLE 400 / 12

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APPLE 900 / 12

Description: Apple Juice thickened to a range of predetermined viscosities with vegetable gums. Smooth

free flowing drinks which have been acidified and pasteurised for preservation.

Claims: Gluten Free Nut Free Low Sodium

Soy Free GMO Free No added sugar
Dairy / Lactose Free No Artificial Colours & Flavours 87% Real Fruit Juice
Vegetarian Suitable Vegan Suitable Amylase Resistant

On Pack Claims: Gluten Free No Added Sugar No Artificial Colours & Flavours

Nut Free Amylase Resistant
Low Sodium Made with Real Fruit Juice

Typical Analysis: Organoleptic: Free from off flavours and odours

Cup Volume: 175mL

pH: 3.4 – 3.8 @ 19 – 23°C

Viscosity: Bostwick Consistometer @ 19 – 23°C

2 – Mildly Thick 17.5 – 20.5 cm 3 – Moderately Thick 9 - 12 cm 4 – Extremely Thick 3 - 6 cm

Thickness: IDDSI Flow Test

 $\begin{array}{lll} 1- Slightly Thick & 1-4 \text{ mL} \\ 2- Mildly Thick & 4-8 \text{ mL} \\ 3- Moderately Thick & 8-9.9 \text{ mL} \end{array}$

IDDSI Spoon-Tilt Test

4 – Extremely Thick Holds shape

Microbiological: Standard Plate Count <1,000 cfu/g

Country of origin: APPLE 150: Made in Australia from at least 12% Australian ingredients

APPLE 400: Made in Australia from at least 12% Australian ingredients APPLE 900: Made in Australia from at least 10% Australian ingredients

Shelf Life: APPLE 150 12 months

APPLE 400 12 months APPLE 900 12 months.

Shelf life is from date of manufacture when stored according to recommended conditions.

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Storage: Expanded statement:

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.

Abridged statement:

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.

Ingredient Declaration:

Level 2: Reconstituted Apple Juice (87%), Water, Thickeners (415, 417), Acidity Regulator

(330), Natural Flavour, Preservative (202).

Level 3: Reconstituted Apple Juice (90%), Water, Thickeners (415, 417), Acidity Regulator

(330), Natural Flavour, Preservative (202).

Level 4: Reconstituted Apple Juice (93%), Water, Thickeners (415, 417), Acidity Regulator

(330), Natural Flavour, Preservative (202).

Servings per Package:

1

Kosher Status: Certified

Halal Status: Certified

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):

		Level 2		Level 3		Level 4	
Serving Size: 175mL Servings Per Package: 1	Units	per serve	per 100mL	per serve	per 100mL	per serve	per 100mL
F	kJ	343	196	360	206	387	221
Energy	kcal	82	47	86	49	93	53
Protein	g	0.3	0.2	0.3	0.2	0.3	0.2
- gluten	mg	Not detected		Not detected		Not detected	
Fat, total	g	0.1	0	0.1	0.1	0.1	0.1
- saturated	g	0	0	0	0	0	0
- trans	g	0	0	0	0	0	0
Cholesterol	mg	0	0	0	0	0	0
Carbohydrate	g	18.7	10.7	19.4	11.1	20.2	11.6
- sugars	g	18.5	10.6	19.1	10.9	19.9	11.4
- lactose	g	0	0	0	0	0	0
- galactose	g	0	0	0	0	0	0
Dietary fibre	g	1.0	0.6	1.6	0.9	2.9	1.7
Sodium	mg	58	33	84	48	147	84
Potassium	mg	222	127	233	133	253	144
Moisture	g	162	92	160	92	160	91

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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	-	Pack Size & Weight			
24 Pack	Duine e u .	Dysphagia Cup		1x175mL	
APPLE 150 APPLE 400	Primary	Pre-printed foil	-	-	
APPLE 900	Secondary	Carton 24x175mL (4		nL (4.2L)	
12 pack	Primary	Dysphagia Cup	1x175mL		
APPLE 150 /12 APPLE 400 /12	Filliary	Pre-printed foil	-	-	
APPLE 900 /12	Secondary	Carton	12x175mL (2.1L)		

Allergens:

Allergen Free.

Mandatory Warnings:

Food for special medical purposes. Thickened for the dietary management of dysphagia. Use under medical supervision. For oral consumption only. Not suitable as a sole source of

nutrition. Not suitable for children under 1 year of age.

Additional Information: High in available water for the dietary management of dehydration.

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

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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