

Product Name:	Thickened Orange Juice																																										
Category:	Food for Special Medical Purposes (FSANZ Standard 2.9.5)																																										
IDDSI level:	2, 3 & 4																																										
Serve Size:	175mL																																										
Suggested Serving Temperature:	6°C – Ambient																																										
Product Code:	24 Pack	 ORANGE 2/24  ORANGE 3/24  ORANGE 4/24	12 Pack	 ORANGE 2/12  ORANGE 3/12																																							
Description:	Fruit 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 Soy Free Dairy / Lactose Free Amylase Resistant	Nut Free GMO Free No Artificial Colours & Flavours	Low Sodium Vegetarian Suitable Vegan Suitable																																								
On Pack Claims:	Gluten Free Nut Free	No Artificial Colours & Flavours Amylase Resistant	Low Sodium Made with Real Fruit Juice																																								
Typical Analysis:	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Organoleptic:</td><td colspan="2">Free from off flavours and odours</td></tr> <tr> <td>Cup Volume:</td><td colspan="2">175mL</td></tr> <tr> <td>pH:</td><td>2 – Mildly Thick</td><td>3.5 – 4.1 @ 19 – 23°C</td></tr> <tr> <td></td><td>3 – Moderately Thick</td><td>3.6 – 4.1 @ 19 – 23°C</td></tr> <tr> <td></td><td>4 – Extremely Thick</td><td>3.6 – 4.1 @ 19 – 23°C</td></tr> <tr> <td>Viscosity:</td><td colspan="2">Bostwick Consistometer @ 19 – 23°C</td></tr> <tr> <td></td><td>2 – Mildly Thick</td><td>17 - 20 cm</td></tr> <tr> <td></td><td>3 – Moderately Thick</td><td>9 - 12 cm</td></tr> <tr> <td></td><td>4 – Extremely Thick</td><td>3.5 – 6.5 cm</td></tr> <tr> <td>Thickness:</td><td colspan="2"> IDDSI Flow Test 2 – Mildly Thick 4 – 8 mL 3 – Moderately Thick 8 – 9.9 mL </td></tr> <tr> <td></td><td colspan="2"> IDDSI Spoon-Tilt Test 4 – Extremely Thick Holds shape </td></tr> <tr> <td></td><td colspan="2"> IDDSI Fork Test 3 – Moderately Thick Drips slowly or in dollops/strands through the tines/prongs of a fork 4 – Extremely Thick Sits in mound or pile above the fork (a small amount may flow through and form a short tail below the fork). Does not dollop, flow or drip continuously through fork. </td></tr> <tr> <td></td><td>Microbiological:</td><td colspan="2" rowspan="3">Standard Plate Count <1,000 cfu/g</td></tr> </table>			Organoleptic:	Free from off flavours and odours		Cup Volume:	175mL		pH:	2 – Mildly Thick	3.5 – 4.1 @ 19 – 23°C		3 – Moderately Thick	3.6 – 4.1 @ 19 – 23°C		4 – Extremely Thick	3.6 – 4.1 @ 19 – 23°C	Viscosity:	Bostwick Consistometer @ 19 – 23°C			2 – Mildly Thick	17 - 20 cm		3 – Moderately Thick	9 - 12 cm		4 – Extremely Thick	3.5 – 6.5 cm	Thickness:	IDDSI Flow Test 2 – Mildly Thick 4 – 8 mL 3 – Moderately Thick 8 – 9.9 mL			IDDSI Spoon-Tilt Test 4 – Extremely Thick Holds shape			IDDSI Fork Test 3 – Moderately Thick Drips slowly or in dollops/strands through the tines/prongs of a fork 4 – Extremely Thick Sits in mound or pile above the fork (a small amount may flow through and form a short tail below the fork). Does not dollop, flow or drip continuously through fork.			Microbiological:	Standard Plate Count <1,000 cfu/g	
Organoleptic:	Free from off flavours and odours																																										
Cup Volume:	175mL																																										
pH:	2 – Mildly Thick	3.5 – 4.1 @ 19 – 23°C																																									
	3 – Moderately Thick	3.6 – 4.1 @ 19 – 23°C																																									
	4 – Extremely Thick	3.6 – 4.1 @ 19 – 23°C																																									
Viscosity:	Bostwick Consistometer @ 19 – 23°C																																										
	2 – Mildly Thick	17 - 20 cm																																									
	3 – Moderately Thick	9 - 12 cm																																									
	4 – Extremely Thick	3.5 – 6.5 cm																																									
Thickness:	IDDSI Flow Test 2 – Mildly Thick 4 – 8 mL 3 – Moderately Thick 8 – 9.9 mL																																										
	IDDSI Spoon-Tilt Test 4 – Extremely Thick Holds shape																																										
	IDDSI Fork Test 3 – Moderately Thick Drips slowly or in dollops/strands through the tines/prongs of a fork 4 – Extremely Thick Sits in mound or pile above the fork (a small amount may flow through and form a short tail below the fork). Does not dollop, flow or drip continuously through fork.																																										
	Microbiological:	Standard Plate Count <1,000 cfu/g																																									
Country of origin:	Made in Australia from imported ingredients.																																										
Shelf Life:	12 months Shelf life is from date of manufacture when stored according to recommended conditions.																																										

Issued by:	Document #:	Version #:	Issue Date:	Page:
B. Brown	010-PDC-05-TIF	15	4/03/2025	Page 1 of 3
Printed documents are Not Controlled. Refer to QMS for most current version.				

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 Orange Juice (96%), Sugar, Thickeners (415, 417), Acidity Regulator (330), Natural Flavour, Preservative (202). Level 3: Reconstituted Orange Juice (96%), Sugar, Thickeners (415, 417), Acidity Regulator (330), Natural Flavour, Preservative (202). Level 4: Reconstituted Orange Juice (95%), Sugar, 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):

Serving Size: 175mL Servings Per Package: 1	Units	Level 2		Level 3		Level 4	
		per serve	per 100mL	per serve	per 100mL	per serve	per 100mL
Energy	kJ	346	198	352	201	380	217
	kcal	83	48	84	48	91	52
Protein	g	0.9	0.5	0.9	0.5	1.0	0.6
- gluten	mg	Not Detected		Not Detected		Not Detected	
Fat, total	g	0.1	<0.1	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	19.7	11.3	19.7	11.3	20.8	11.9
- sugars	g	17.1	9.7	17.1	9.7	17.9	10.3
- lactose	g	0	0	0	0	0	0
- galactose	g	0	0	0	0	0	0
Dietary fibre	g	0.9	0.5	1.5	0.9	2.5	1.4
Sodium	mg	17	9	26	15	41	23
Potassium	mg	236	135	237	135	257	147
Moisture	g	162	93	161	92	159	91

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

Issued by:	Document #:	Version #:	Issue Date:	Page:
B. Brown	010-PDC-05-TIF	15	4/03/2025	Page 2 of 3
Printed documents are Not Controlled. Refer to QMS for most current version.				

Packaging:

Product	Type		Pack Size & Weight	
24 Pack ORANGE 2/24	Primary	Dysphagia Cup	1x175mL	
ORANGE 3/24		Pre-printed foil	-	-
ORANGE 4/24	Secondary	Carton	24x175mL (4.2L)	
12 pack ORANGE 2/12	Primary	Dysphagia Cup	1x175mL	
ORANGE 3/12		Pre-printed foil	-	-
	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.

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	N/A		X		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.

Issued by:	Document #:	Version #:	Issue Date:	Page:
B. Brown	010-PDC-05-TIF	15	4/03/2025	Page 3 of 3

Printed documents are Not Controlled. Refer to QMS for most current version.