

<b>Product Name:</b>	Thickened Raspberry Flavoured Cordial Drink																																															
<b>Category:</b>	Food for Special Medical Purposes (FSANZ Standard 2.9.5)																																															
<b>IDDSI level:</b>	2, 3 & 4																																															
<b>Serve Size:</b>	175mL																																															
<b>Suggested Serving Temperature:</b>	6°C – Ambient																																															
<b>Product Code:</b>	24 Pack  RASP 2/24  RASP 3/24  RASP 4/24 12 Pack  RASP 2/12  RASP 3/12  RASP 4/12																																															
<b>Description:</b>	Raspberry Flavoured Cordial drink thickened to a range of predetermined viscosities with vegetable gums. Smooth free flowing drinks which have been acidified and pasteurised for preservation.																																															
<b>Claims:</b>	Gluten Free	Nut Free	Low Sodium																																													
	Soy Free	Fat Free	GMO Free																																													
	Dairy / Lactose Free	No Artificial Colours & Flavours	Amylase Resistant																																													
	Vegetarian Suitable	Vegan Suitable																																														
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<b>Typical Analysis:</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td><b>Organoleptic:</b></td> <td colspan="2">Free from off flavours and odours</td> </tr> <tr> <td><b>Cup Volume:</b></td> <td colspan="2">175mL</td> </tr> <tr> <td><b>pH:</b></td> <td>2 – Mildly Thick</td> <td>3.8 – 4.2 @ 19 – 23°C</td> </tr> <tr> <td></td> <td>3 – Moderately Thick</td> <td>3.5 – 3.9 @ 19 – 23°C</td> </tr> <tr> <td></td> <td>4 – Extremely Thick</td> <td>3.5 – 3.9 @ 19 – 23°C</td> </tr> <tr> <td><b>Viscosity:</b></td> <td colspan="2"><b>Bostwick Consistometer @ 19 – 23°C</b></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><b>Thickness:</b></td> <td colspan="2"> <b>IDDSI Flow Test</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>1 – Slightly Thick</td> <td>1 – 4 mL</td> </tr> <tr> <td>2 – Mildly Thick</td> <td>4 – 8 mL</td> </tr> <tr> <td>3 – Moderately Thick</td> <td>8 – 9.9 mL</td> </tr> </table> <b>IDDSI Spoon-Tilt Test</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>4 – Extremely Thick</td> <td>Holds shape</td> </tr> </table> <b>IDDSI Fork Drip Test</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>3 – Moderately Thick</td> <td>Drips slowly or in dollops/strands through the tines/prongs of a fork</td> </tr> <tr> <td>4 – Extremely Thick</td> <td>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> </table> </td> </tr> <tr> <td><b>Microbiological:</b></td> <td colspan="2">Standard Plate Count &lt;1,000 cfu/g</td> </tr> </table>			<b>Organoleptic:</b>	Free from off flavours and odours		<b>Cup Volume:</b>	175mL		<b>pH:</b>	2 – Mildly Thick	3.8 – 4.2 @ 19 – 23°C		3 – Moderately Thick	3.5 – 3.9 @ 19 – 23°C		4 – Extremely Thick	3.5 – 3.9 @ 19 – 23°C	<b>Viscosity:</b>	<b>Bostwick Consistometer @ 19 – 23°C</b>			2 – Mildly Thick	17 - 20 cm		3 – Moderately Thick	9 - 12 cm		4 – Extremely Thick	3.5 – 6.5 cm	<b>Thickness:</b>	<b>IDDSI Flow Test</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>1 – Slightly Thick</td> <td>1 – 4 mL</td> </tr> <tr> <td>2 – Mildly Thick</td> <td>4 – 8 mL</td> </tr> <tr> <td>3 – Moderately Thick</td> <td>8 – 9.9 mL</td> </tr> </table> <b>IDDSI Spoon-Tilt Test</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>4 – Extremely Thick</td> <td>Holds shape</td> </tr> </table> <b>IDDSI Fork Drip Test</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>3 – Moderately Thick</td> <td>Drips slowly or in dollops/strands through the tines/prongs of a fork</td> </tr> <tr> <td>4 – Extremely Thick</td> <td>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> </table>		1 – Slightly Thick	1 – 4 mL	2 – Mildly Thick	4 – 8 mL	3 – Moderately Thick	8 – 9.9 mL	4 – Extremely Thick	Holds shape	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.	<b>Microbiological:</b>	Standard Plate Count <1,000 cfu/g	
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<b>Country of origin:</b>	RASP 2: Made in Australia from at least 98% Australian ingredients RASP 3: Made in Australia from at least 98% Australian ingredients RASP 4: Made in Australia from at least 97% Australian ingredients																																															
<b>Shelf Life:</b>	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:** Water, Sugar, Thickeners (415, 417), Acidity Regulators (330, 331), Natural Colour (163), Natural Flavour, Preservative (202).

**Level 3:** Water, Sugar, Thickeners (415, 417), Acidity Regulators (330, 331), Natural Colour (163), Natural Flavour, Preservative (202).

**Level 4:** Water, Sugar, Thickeners (415, 417), Acidity Regulators (330, 331), Natural Flavour, Natural Colour (163), 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	405	231	427	244	459	262
	kcal	97	55	102	59	110	63
Protein	g	0	0	0.1	0	0.1	0.1
- gluten	mg	Not Detected		Not Detected		Not Detected	
Fat, total	g	0	0	0	0	0	0
- 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	23.4	13.3	24.4	13.9	25.6	14.6
- sugars	g	23.0	13.1	23.9	13.6	25.0	14.3
- 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	2.8	1.6
Sodium	mg	87	50	110	63	155	89
Potassium	mg	9	5	14	8	24	14
Moisture	g	159	91	158	90	157	90

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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	
<b>24 Pack</b> RASP 2/24 RASP 3/24 RASP 4/24	Primary	Dysphagia Cup		1x175mL	
		Pre-printed foil		-	-
	Secondary	Carton		24x175mL (4.2L)	
<b>12 pack</b> RASP 2/12 RASP 3/12 RASP 4/12	Primary	Dysphagia Cup		1x175mL	
		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.

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

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.

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