

Product Name:	Shape It Instant	
Prescribed Name:	NA	
IDDSI level:	NA	
Product Code:	SHAPEIT 200/10 SHAPEIT 3/1	10 x 200g can 1 x 3kg pail
Description:	A dry fine powder containing thickening agents capable of moulding and shaping all types of foods and liquids.	
Claims:	Gluten, soy, dairy and lactose free Suitable for vegetarians and vegans Does not alter colour or flavour	No added preservatives GMO Free Freeze-thaw stable

Typical Analysis:	Visual Inspection:	Free flowing fine powder, cream to brown in colour, with no visible lumps or foreign material.
Scoop Weights:	Scoop End A	1 g
	Scoop End B	10 g
Dispersibility:	Mechanical agitation required for dispersal.	
Organoleptic:	Free from off flavours and odours.	
Microbiological:	Salmonella	Absent in 25 g
	E. coli	<3 per g
	B. cereus	<500 cfu/g

Country of origin: Made in Australia from imported ingredients.

Shelf Life: **SHAPE IT 200:** 24 months.
SHAPE IT 3: 18 months. Once opened use within 3 months.

Storage: Store in a cool, dry place out of direct sunlight. Replace lid securely after use. Any measuring device must be clean and dry before use.

Once opened use within 3 months. Once prepared, Shaped food and drinks should be handled and stored according to your Food Safety protocols. Flavour Creations recommends use of the '2-hour/4-hour rule' for serving vulnerable persons. Refrigerate between serving, and discard any leftover product after 24 hours.

Directions for use:

1. Refer to the Dose Suggestions table for suggested starting ratios of liquid and food.
2. Whisk level scoops of Shape It into pureed food or liquid, bring to the boil over medium heat and simmer gently for two minutes, stirring occasionally.
3. Pour the mixture into a container or mould and refrigerate until set.

Ingredient Declaration: Maltodextrin, Thickeners (Agar Agar, Pectin [Diphosphate, Polyphosphate, Dextrose]).

Servings per Package:	Scoop A (1g):	Scoop B (10g):
SHAPE IT 200	200	20
SHAPE IT 3	3000	300

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Dosage Recommendation:	Food Type	Ratio		Scoop A (1g) per 100g	Scoop B (10g) per 1kg
		Food	Liquid		
Water-based liquids (soups, stocks, sauces)	100g	0g	1	1	
Milk	100g	0g	1	1	
Fruit purees and juices	100g	0g	1½	1½	
Meat Purees	50g	50g	½	½	
Vegetable Purees	50g	50g	1	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: 1 g (Scoop A) 10g (Scoop B)	Units	Per serve (Scoop A 1g)	Per serve (Scoop B 10g)	Per 100g
Energy	kJ	12	115	1150
	kcal	3	28	276
Protein	g	0.0	0.0	0.2
- Gluten	mg	Not detected	Not detected	Not detected
Fat, total	g	0.0	0.0	0.2
- saturated	g	0.0	0.0	0.2
Carbohydrate	g	0.4	4.4	44.2
- sugars	g	0.1	0.7	7.1
Dietary fibre	g	0.5	4.7	47.5
Sodium	mg	5	50	503

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	
SHAPEIT 200/10	Primary	Food Grade, pre-printed, cardboard - foil composite can with clear plastic lid		1 x 200g	
	Secondary	10x small can carton		10 x 200g	
	Scoop	Food Grade, 2 ended (1g, 10g) plastic transparent peach scoop		-	-
SHAPEIT 3/1	Primary	Food Grade, pre-printed, plastic pail with easy open lid		1 x 3kg	
	Scoop	Food Grade, 2 ended (1g, 10g) plastic transparent peach scoop			

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Allergens & Mandatory Warnings:

Labelling complies with the FSANZ Code Standard 1.2.3 - Mandatory Warning and Advisory Statements and Declarations.

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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