

Product Name:	Thickened Sun 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:	<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> 24 Pack  SUN 2/24  SUN 3/24  SUN 4/24 </div> <div style="text-align: center;"> 12 Pack  SUN 2/12  SUN 3/12 </div> </div>																																																						
Description:	Sun 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	Vegetarian suitable																																																				
	Dairy / Lactose Free	No Artificial Colours & Flavours	Vegan Suitable																																																				
			Amylase Resistant																																																				
On Pack Claims:	Gluten Free	Amylase Resistant	No Artificial Colours & Flavours																																																				
	Nut Free	No Added Sugar																																																					
	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 colspan="2">3.7 -4.0 @ 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</td> </tr> <tr> <td></td> <td>1 – Slightly Thick</td> <td>1 – 4 mL</td> </tr> <tr> <td></td> <td>2 – Mildly Thick</td> <td>4 – 8 mL</td> </tr> <tr> <td></td> <td>3 – Moderately Thick</td> <td>8 – 9.9 mL</td> </tr> <tr> <td></td> <td colspan="2">IDDSI Spoon-Tilt Test</td> </tr> <tr> <td></td> <td>4 – Extremely Thick</td> <td>Holds shape</td> </tr> <tr> <td></td> <td colspan="2">IDDSI Fork Drip Test</td> </tr> <tr> <td></td> <td>3 – Moderately Thick</td> <td>Drips slowly or in dollops/strands through the tines/prongs of a fork</td> </tr> <tr> <td></td> <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> <tr> <td>Microbiological:</td> <td>Standard Plate Count</td> <td colspan="2"><1,000 cfu/g</td> </tr> </table>			Organoleptic:	Free from off flavours and odours		Cup Volume:	175mL		pH:	3.7 -4.0 @ 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			1 – Slightly Thick	1 – 4 mL		2 – Mildly Thick	4 – 8 mL		3 – Moderately Thick	8 – 9.9 mL		IDDSI Spoon-Tilt Test			4 – Extremely Thick	Holds shape		IDDSI Fork Drip 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	
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Country of origin:	SUN 2: Made in Australia from at least 16% Australian ingredients. SUN 3: Made in Australia from at least 16% Australian ingredients. SUN 4: Made in Australia from at least 16% Australian ingredients.																																																						
Shelf Life:	SUN 2: 12 months SUN 3: 12 months SUN 4: 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 Juice (Apple 47%, Pineapple 36%), Mango Puree (16%), Thickeners (415, 417), Natural Flavours, Acidity Regulator (330), Preservative (202). Level 3: Reconstituted Juice (Apple 47%, Pineapple 36%), Mango Puree (16%), Thickeners (415, 417), Natural Flavours, Acidity Regulator (330), Preservative (202). Level 4: Reconstituted Juice (Apple 47%, Pineapple 36%), Mango Puree (16%), Thickeners (415, 417), Natural Flavours, Acidity Regulator (330), 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	453	259	458	262	469	268
	kcal	109	63	110	63	113	64
Protein	g	0.5	0.3	0.5	0.3	0.5	0.3
- gluten	mg	Not Detected		Not Detected		Not Detected	
Fat, total	g	0	0	0	0	0.1	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	25.8	14.7	25.8	14.8	25.8	14.8
- sugars	g	24.6	14.0	24.6	14.0	24.6	14.0
- lactose	g	0	0	0	0	0	0
- galactose	g	0	0	0	0	0	0
Dietary fibre	g	0.7	0.4	1.3	0.7	2.5	1.4
Sodium	mg	20	11	28	16	46	26
Potassium	mg	194	111	194	111	195	111
Moisture	g	158	90	158	90	156	89

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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	
24 Pack SUN 2/24 SUN 3/24 SUN 4/24	Primary	Dysphagia Cup	1x175mL	
		Pre-printed foil	-	-
	Secondary	Carton	24x175mL (4.2L)	
12 pack SUN 2/12 SUN 3/12	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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