

Product Name: Thickened White Tea

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

IDDSI level: 2, 3 & 4

Serve Size: 175mL

Suggested Serving Temperature: 50°C – 55°C

Product Code: **24 Pack**  TEA 2/24
 TEA 3/24
 TEA 4/24 **12 Pack**  TEA 2/12

Description: White Tea 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	Fat Free	GMO Free
	Dairy / Lactose Free	No Artificial Colours & Flavours	Amylase Resistant
	Vegetarian Suitable	Vegan Suitable	

On Pack Claims:	Gluten Free	Dairy Free	No Artificial Colours & Flavours
	Nut Free	Low Sodium	Amylase Resistant

Typical Analysis:	Organoleptic:	Free from off flavours and odours	
	Cup Volume:	175mL	
	pH:	4.1 – 4.4 @ 19 – 23°C	
	Viscosity:	2 – Mildly Thick	15 – 19 cm
		3 – Moderately Thick	8.5 – 11.5 cm
		4 – Extremely Thick	3.0 – 6.0 cm
	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

Country of origin: TEA 2: Made in Australia from at least 98% Australian ingredients.

TEA 3: Made in Australia from at least 97% Australian ingredients.

TEA 4: Made in Australia from at least 96% Australian 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	017-PDC-05-TIF	15	4/03/2025	Page 1 of 3
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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.	
Heating Instructions:	Remove Foil. Microwave on high for approximately 30 seconds (1100W). Stir before serving. For safety serve at 50°C - 55°C.	
Ingredient Declaration:	Level 2: Water, Sugar, Thickeners (415, 417), Tea Extract (0.25%), Colour (171), Acidity Regulator (338), Preservative (200). Level 3: Water, Sugar, Thickeners (415, 417), Tea Extract (0.3%), Colour (171), Acidity Regulator (338), Preservative (200). Level 4: Water, Thickeners (415, 417), Sugar, Tea Extract (0.35%), Colour (171), Acidity Regulator (338), Preservative (200).	
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	65	37	75	43	89	51
	kcal	16	9	18	10	21	12
Protein	g	0.1	0.1	0.2	0.1	0.2	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	3.3	1.9	3.5	2.0	3.6	2.1
- sugars	g	3.0	1.7	3.1	1.8	3.2	1.8
- lactose	g	0	0	0	0	0	0
- galactose	g	0	0	0	0	0	0
Dietary fibre	g	1.1	0.7	2.1	1.2	3.4	2.0
Sodium	mg	61	35	105	60	170	97
Potassium	mg	10	6	17	10	27	15
Moisture	g	172	98	171	98	169	97

Issued by:	Document #:	Version #:	Issue Date:	Page:
B. Brown	017-PDC-05-TIF	15	4/03/2025	Page 2 of 3
Printed documents are Not Controlled. Refer to QMS for most current version.				

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

Issued by:	Document #:	Version #:	Issue Date:	Page:
B. Brown	017-PDC-05-TIF	15	4/03/2025	Page 3 of 3

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