

Product Name:	Thickened Watermelon Flavoured Water																																				
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  WM WATER 2/24  WM WATER 3/24  WM WATER 4/24 12 Pack  WM WATER 2/12  WM WATER 3/12  WM WATER 4/12																																				
Description:	Watermelon flavoured water 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	Low Sodium	No Artificial Colours & Flavours																																		
	Nut Free	Clear Fluid	Amylase Resistant																																		
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">4.1 – 4.5 @ 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>16 – 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 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. </td></tr> <tr> <td>Microbiological:</td><td>Standard Plate Count</td><td colspan="2" rowspan="3"><1,000 cfu/g</td></tr> </table>			Organoleptic:	Free from off flavours and odours		Cup Volume:	175mL		pH:	4.1 – 4.5 @ 19 – 23°C		Viscosity:	Bostwick Consistometer @ 19 – 23°C			2 – Mildly Thick	16 – 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 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:	WM WATER 2: Made in Australia from at least 96% Australian ingredients WM WATER 3: Made in Australia from at least 95% Australian ingredients WM WATER 4: Made in Australia from at least 93% Australian ingredients																																				
Shelf Life:	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), Natural Flavour, Preservative (200), Acidity Regulator (338), Natural Colour (163).

Level 3: Water, Sugar, Thickeners (415, 417), Natural Flavour, Acidity Regulator (338), Preservative (200), Natural Colour (163).

Level 4: Water, Sugar, Thickeners (415, 417), Natural Flavour, Acidity Regulator (338), Preservative (200), Natural Colour (163).

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	116	66	138	79	159	91
	kcal	28	16	33	19	38	22
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	6.3	3.6	7.3	4.2	7.5	4.3
- sugars	g	5.3	3.0	6.2	3.6	6.2	3.6
- lactose	g	0	0	0	0	0	0
- galactose	g	0	0	0	0	0	0
Dietary fibre	g	1.0	0.6	1.7	0.9	3.8	2.2
Sodium	mg	56	32	85	49	187	107
Potassium	mg	8	5	13	7	29	17
Moisture	g	169	97	169	97	167	95

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

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Packaging:

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