

# TRISCO FOODS PTY LTD PRODUCT SPECIFICATION PRECISE BULK INSTANT 2X3LT



**PRODUCT CODE: 57604**

## DESCRIPTION AND GENERAL USE

A light coloured, bland flavoured, thick, pourable concentrate used to add to food and drinks for the purpose of thickening it to a precise and predetermined viscosity.

## INGREDIENTS LIST & ALLERGEN DECLARATION

Water, Soluble Plant Polysaccharides, Thickeners (E415, E418, E440, E412), Food Acids (E575, E330, E331), Preservative (E202), Firming Agent (E509),

ALLERGENS: Nil

## REGULATORY STATEMENT

TRISCO FOODS is certified to the BRC global standard for food safety. The facilities, methods, practices, and controls used in the manufacturing, processing, packaging, and storage of product conform with good manufacturing practices as detailed in our Quality System.

Product complies with FSANZ Standard 2.9.5 Food for special medical purposes

## GMO STATEMENT

This product does not require labelling as a genetically modified food as defined in the Australia New Zealand Food Standards Code, Standard 1.5.2.

## DIETARY INFORMATION

	Suitable (Yes/No)	Certified (Yes/No)
Halal	Yes	Yes
Kosher	Yes	Yes
Vegetarian	Yes	No
Gluten Free	Yes	No
Egg Free	Yes	No
Lactose Free	Yes	No

## NUTRITION INFORMATION

Servings per package: 93		
Serving Size: 32 mL		
	Average Quantity per Serving	Average Quantity per 100mL
Energy	66 kJ	205 kJ
Protein	Less than 1.0 g	Less than 1.0 g
- gluten	Not Detected	Not Detected
Fat	Less than 1.0 g	Less than 1.0 g
- total	Less than 1.0 g	Less than 1.0 g
- saturated	Less than 0.01 g	Less than 0.01 g
Carbohydrate	Less than 1.0 g	Less than 1.0 g
- total	Less than 1.0 g	Less than 1.0 g
- sugars	Less than 1.0 g	Less than 1.0 g
- lactose	Not detected	Not detected
- galactose	Not detected	Not detected
Dietary Fibre	7.4 g	23.0 g
	34 mg	
Sodium		107 mg

ISSUED BY: **B. Mossel**  
R&D Manager

APPROVED BY: Chris Lucre  
Quality Manager

ISSUE DATE: 7<sup>th</sup> June, 2022

**TRISCO FOODS PRODUCT SPECIFICATION - PRECISE BULK INSTANT 2X3LT**  
**PRODUCT CODE: 57604**

**COUNTRY OF ORIGIN**

Made in Australia from at least 77% Australian Ingredients.



**TECHNICAL ANALYSIS**

Parameter	Range or Limit
Colour	Light, straw coloured, opaque
Flavour	Neutral/bland
Texture	Thick, free flowing, no particulates
Foreign Material	Absent
Odour	Light, straw coloured, opaque
Brix°	24-26°
Viscosity, 30 sec @20°C	18-23 cm
Specific Gravity	1.11
pH	<4.1

**MICROBIOLOGICAL DATA**

Parameter	Range or Limit
SPC	<1,000 cfu/g
Yeast & Mould	<100 cfu/g
Coliforms	Absent
Lactic Acid	<100 cfu/g

**PACKAGING AND LABEL DECLARATION**

Pack Volume	Packaging Type	Units Per Carton
3L	Plastic Bottle	2

Two 32 mL pumps are included in each carton.

Best before date and batch number are coded onto the label. Carton is printed with batch code, product description and best before date.

**MANDATORY WARNING DECLARATIONS**

For the dietary management of Dysphagia.

For Oral consumption only.

Product to be used under medical supervision.

Not a sole source of nutrition.

**WARNING STATEMENT**

For use in children 3+ years who were not born prematurely or had any history of GI issues. This is a label recommendation only and is not intended as a substitute for professional medical advice, which should be sort on a case-by-case basis.

**STORAGE INSTRUCTIONS**

Storage in a cool, dry environment at ambient temperature (18-22°C) is recommended.

**SHELF LIFE**

12 months

Drinks not immediately consumed after opening must be covered and refrigerated at or below 4°C and discarded within 24 hours.

**DISCLAIMER**

Trisco Foods has used all reasonable endeavours to ensure that the information provided is accurate. To the extent that the information has been provided by our supplier, we have relied on that information in good faith. Prospective purchasers need to satisfy themselves whether the information is adequate for the purposes of labelling and any declarations, in addition to the suitability of the product for any particular purpose or application.

ISSUED BY: **B. Mossel**  
R&D Manager

APPROVED BY: **Chris Lucre**  
Quality Manager

ISSUE DATE: 7<sup>th</sup> June, 2022