

Product Specification Sheet ABN 55 160 377 346

Issue No:	6		Date:	06/06/2021
Document Approved by:		Lisa Sossen, Accredited	Practisin	g Dietitian

1. General Information					
Product Name	Roast Beef MI	M			
Texture	Pureed (Level 4)	Minced &	Moist (Level 5)		
Fluid Consistency	Moderately Thick ((Level 3)			
Supplier Information	Textured Concept Foods Pty Ltd				
	91 Mason Street, Campbellfield, VIC 3061				
	Enquires made in writing to: info@texturedconceptfoods.com.au				
	Website: www.texturedconceptfoods.com.au				
	Contact: Darren Benfell				
	Tel: +61 (03) 9357 6007				
Country of Origin	Textured Concept Foods is manufactured in Melbourne, Australia.				
	Products are made from local and imported ingredients.				
	This is a proudly Australian Owned and Operated Company. Use by Date (DD/MM/YY) located on the plastic bag.				
ID & Traceability	Product Code.	r) located on the plastic	c bag.		
Barcode Outer	9348501000602				
Barcode Inner	9348501000602 9348501002453				
2. Product Character					
	Fresh ingredients are cooked and processed to the correct consistency.				
the same and	The mixture is moulded to resemble the original and recognizable food.				
	The product is blast frozen to maintain a high quality.				
	The product is packaged in a freezer safe container and vacuum sealed				
	in a resealable bag.				
	The product is handmade, and weights may vary with each i				
	There are no nuts used in the processing of the product, however there				
X # 6 / # 7 / 7 3	may be cross contamination from other sources (may contain traces of				
	nuts and other allergens). Random allergen risk testing is undertaken.				
	The production kitchen is HACCP Certified.				
Appearance/Smell/	Brown-like colour, tastes like beef. IDDSI tested to comply with Minced and Moist Level 5				
Taste/Characteristics Serve & Product Code	Product Code				
Serve & Product Code	13020	Serves per package	Packages per Carton		
		10	6		
	13021C	10	6		
Net Weight	900g				
Product Shelf Life	12 months				
Method of Storage	Keep product frozen below -18°C at all times. Ensure Packaging is				
	sealed well to prevent freezer burn. Once thawed, use within 24 to 48				
	hours. Do not re-freeze once thawed.				



Product Specification Sheet ABN 55 160 377 346

3. Nutritional I	Inform	ation (Calculated with FOODWORKS1	0)		
Serve size: 90g (1 portion)		Average Quantity per Serving	Average Quantity per 100g		
Energy		633kJ (151Cal)	703kJ (168Cal)		
Protein		19.7g	21.8g		
Fat, Total - Saturated Carbohydrate - Sugars		7.6g 8.5g			
		2.9g 3.2g			
		1.0g	1.1g		
		0.4g	0.4g		
Dietary Fibre		less than 0.1g	less than 0.1g		
Sodium		128mg	142mg		
Potassium		365mg	405mg		
Calcium		14.9mg	16.6mg		
Phosphorus		200mg	222mg		
Iron		2.3mg	2.5mg		
Water		59.7g	66.3g		
Ingredients		Beef, Olive Oil, Skim Milk Powder, Potato Flakes, Beef Style Stock ,			
-		Onion, Modified Maize Starch (1422), Salt, Garlic, Black Pepper, Mixed			
		Herbs, Canola Oil.			
Allergen /May Contain		Contains Milk, Soybeans			
Statement		May Contain Gluten, Peanuts, Tree Nuts, Sesame Seeds			
Country of Origin		Made in Australia from 98% Australian Ingredients			
Additional Nutritional		Consider using a fortified sauce, additional fats and dairy products to			
Recommendations		enhance the nutritional density of the meal or dessert. Garnish			
		appropriately.			
Cultural, Religious & Nu	utrition	Beef is Halal Certified			
l					
Claims					
		onsumption and Serving Sugg	estions		
4. Instructions	for Co	onsumption and Serving Sugg	estions		
4. Instructions	for Co For Stea				
4. Instructions ⊠ Meat /	for Co For Stea 1.	am Oven: Cover plate with plastic wrap or a cov refrigerated conditions (4°C), This car	ver and thaw product slowly under		
4. Instructions ⊠ Meat /	for Co For Stea 1.	am Oven: Cover plate with plastic wrap or a cov refrigerated conditions (4°C), This car to heating.	ver and thaw product slowly under n be done overnight or 3 hours prior		
4. Instructions ⊠ Meat /	for Co For Stea 1. 2.	am Oven: Cover plate with plastic wrap or a cov refrigerated conditions (4°C), This car to heating. Place the plate on steamer racks and	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting.		
4. Instructions ⊠ Meat /	for Co For Stea 1. 2. 3.	am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This car to heating. Place the plate on steamer racks and Heat Product through for 8-10 min or	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. • until it the core temp is >75°C.		
4. Instructions ⊠ Meat /	for Co For Stea 1. 2. 3. 4.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This car to heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. Tuntil it the core temp is >75°C. serving.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carto heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product plastic wrap or cover before serve with gravy/sauce and mashed product plastic wrap or cover before plastic wrap or cover before plastic wrap or cover before serve with gravy/sauce and mashed plastic wrap or cover before plastic wrap plastic wra	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. Tuntil it the core temp is >75°C. serving.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carton heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product and mashed product through for 8-10 min or Serve with gravy/sauce and mashed product and product and mashed product and mashed product and product and product and product product and product product product and product product product product and product pro	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. Tuntil it the core temp is >75°C. serving. potato/starch accompaniment.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carton heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed preserve with gravy bottle filled with water, with water, with gravy bottle filled with water, with	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. Tuntil it the core temp is >75°C. serving. potato/starch accompaniment.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carto heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product a spray bottle filled with water, water.	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. Truntil it the core temp is >75°C. serving. potato/starch accompaniment.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carto heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product and product and mashed product and product	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. Truntil it the core temp is >75°C. serving. potato/starch accompaniment.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carton heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product and mashed product and spray bottle filled with water, water. Cover the plate with suitable oven pr frozen until heating.	ver and thaw product slowly under on be done overnight or 3 hours prior oven on "steam" setting. Truntil it the core temp is >75°C. serving. potato/starch accompaniment. of spray the plate with 1-3 sprays of oof wrap or a cover. Keep product		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carto heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product a spray bottle filled with water, water. Cover the plate with suitable oven pr frozen until heating. Place covered plate in oven or Burlod	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. to until it the core temp is >75°C. serving. <u>potato/starch accompaniment.</u> . spray the plate with 1-3 sprays of oof wrap or a cover. Keep product ge tray system.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3. 4.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carton heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product and mashed product and spray bottle filled with water, water. Cover the plate with suitable oven pr frozen until heating.	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. to until it the core temp is >75°C. serving. <u>potato/starch accompaniment.</u> . spray the plate with 1-3 sprays of oof wrap or a cover. Keep product ge tray system.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3. 4.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carto heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product and product and mashed product filled with water, water. Cover the plate with suitable oven pr frozen until heating. Place covered plate in oven or Burlod Heat Product through or until it the context for the plate with solution or the plate for the plate in oven or burlod theat Product through or until it the context for the plate with solution or burlod the product through or until it the context for the plate with water with the plate with water with the plate with water	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. To until it the core temp is >75°C. serving. botato/starch accompaniment. a spray the plate with 1-3 sprays of oof wrap or a cover. Keep product lge tray system. ore temp is >75°C. Each heating		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3. 4. 5.	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carto heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product and mashed product the gravy sauce and mashed product the gravy bottle filled with water, water. Cover the plate with suitable oven pr frozen until heating. Place covered plate in oven or Burlood Heat Product through or until it the c system will vary.	ver and thaw product slowly under a be done overnight or 3 hours prior oven on "steam" setting. a until it the core temp is >75°C. serving. potato/starch accompaniment. a spray the plate with 1-3 sprays of oof wrap or a cover. Keep product lge tray system. ore temp is >75°C. Each heating g.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3. 4. 5. 5. 6.	Am Oven: Cover plate with plastic wrap or a cover plate with plastic wrap or a cover refrigerated conditions (4°C), This care to heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product end by some serve with gravy/sauce and mashed product end by some serve with gravy bottle filled with water, water. Cover the plate with suitable oven prefrozen until heating. Place covered plate in oven or Burlod Heat Product through or until it the cosystem will vary. Remove wrap or cover before serving the serving serving the service	ver and thaw product slowly under a be done overnight or 3 hours prior oven on "steam" setting. a until it the core temp is >75°C. serving. botato/starch accompaniment. a spray the plate with 1-3 sprays of oof wrap or a cover. Keep product lge tray system. ore temp is >75°C. Each heating g. botato/starch accompaniment.		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3. 4. 5. 6. For Hon	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carton heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product a spray bottle filled with water, water. Cover the plate with suitable oven pr frozen until heating. Place covered plate in oven or Burlod Heat Product through or until it the c system will vary. Remove wrap or cover before serving Serve with gravy/sauce and mashed product through or until it the c system will vary.	ver and thaw product slowly under to be done overnight or 3 hours prior oven on "steam" setting. to until it the core temp is >75°C. serving. botato/starch accompaniment. spray the plate with 1-3 sprays of oof wrap or a cover. Keep product lige tray system. ore temp is >75°C. Each heating g. botato/starch accompaniment. ith glad wrap:		
4. Instructions ⊠ Meat / Vegetable	for Co For Stea 1. 2. 3. 4. 5. For Dry 1. 2. 3. 4. 5. 6. For Hon	Am Oven: Cover plate with plastic wrap or a covrefrigerated conditions (4°C), This carton heating. Place the plate on steamer racks and Heat Product through for 8-10 min or Remove plastic wrap or cover before Serve with gravy/sauce and mashed product through a spray bottle filled with water, water. Cover the plate with suitable oven pr frozen until heating. Place covered plate in oven or Burlod Heat Product through or until it the c system will vary. Remove wrap or cover before serving Serve with gravy/sauce and mashed plate heat Product through or until it the c system will vary.	ver and thaw product slowly under a be done overnight or 3 hours prior oven on "steam" setting. a until it the core temp is >75°C. serving. potato/starch accompaniment. a spray the plate with 1-3 sprays of oof wrap or a cover. Keep product lge tray system. ore temp is >75°C. Each heating g. potato/starch accompaniment. ith glad wrap: ver and thaw product slowly under		



Product Specification Sheet ABN 55 160 377 346

	2. Place a glass of water in the microwave with the plate.					
3. Heat on high for 1 min 30 secs o			in 30 secs or until the prod	r until the product is heated right		
		through. Each microv	hrough. Each microwave will vary.			
4. Remove wrap or cover			er before serving.			
	Serve	erve with gravy/sauce and mashed potato/starch accompaniment.				
	Main Meal Pre-plated Meal					
	1. Heating from thawed meal provides best results. Thaw in the fridge.			s. Thaw in the fridge.		
2. Place the sealed plate in the vacuum b			e in the vacuum bag into th	ne microwave.		
	3. Place a cup of water in the microwave with the meal. This provides			meal. This provides		
		additional moisture and steam.				
	4. Heat for 2 ½ minutes on high. (If frozen, 3 ½ minutes)			-		
5. Use oven gloves to carefully remov				ve the plate from the microwave.		
	6. Remove the plate carefully from the package and add your sauce.			nd add your sauce.		
	Sauce (individual packaged)					
		1. Sauce ca be heated from frozen.				
	2.	2. Place a cup of water in the microwave with the sauce. This provides				
		additional moisture and steam.				
		Place sauce package in the microwave and heat on high for 2 ½ minutes.				
		. Open sauce package carefully and pour over meal.				
□ Biscuits /		ove from packaging. Place frozen items on the serving plate.				
Cakes/ Fruit	1.	1. Cover plate with plastic wrap or a cover and thaw product slowly under				
		refrigerated conditions (4°C), This can be done overnight or 1-3 hours				
		prior to serving. Biscuits will take a shorter time to thaw compared to the				
	cakes.					
	2. Garnish with cream, yoghurt, custard, ice cream.					
		ia Random Monthly T				
Std Plate Count		agulase Positive	Coliforms <100cfu/g	Escherichia Coli		
		phylococci <100cfu/g		<3MPN/g		
0		cillus cereus	Listeria	Salmonella		
)Ocfu/g	Not detected per 25/g	Not detected per 25/g		
	(Poultry Products Only) (Starch Products Only)					
Allergen Risk Testing (random) gluten, egg, fish, peanut, tree nut, sesame, soybean, milk, dairy, shellfish,						
lupin						