

Product Specification SheetABN 55 160 377 346

Date:	30/10/2024		
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD	

1. General Information					
Product Name	BBQ Chop PUREE				
Texture	□ Minced & Moist (Level 5)				
	☐ Soft and Bite-sized				
	(Level 6)				
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.				
ID & Traceability	Use by Date (DD/MM/YY) located on the plastic bag.				
	Product Code.				
2. Product Characte					
	Fresh ingredients are cooked and processed to the correct consistency.				
	The mixture is moulded to resemble the original and recognisable food.				
	The product is blast frozen to maintain a high quality.				
100	The product is packaged in a freezer-safe container and vacuum-sealed in a resealable bag.				
	in a researable bag.				
	This product resembles a Chop with BBQ flavour.				
	The product is handmade, and weights may vary with each item.				
	Random allergen risk testing is undertaken. Labels are PEAL compliant.				
	The production kitchen is HACCP Certified.				
IDDSI	IDDSI tested to meet <i>Pureed Level 4</i> guidelines at the time of				
	production.				
	IDDSI testing at the point of service is recommended to ensure the				
	product meets the IDDSI guideline testing criteria.				
	IDDSI testing is conducted in-house using the IDDSI audit criteria. A				
	qualified consultant Speech pathologist audits products annually when recipe formulations are adjusted, or new products are developed.				
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Barcode / Order co Product Information	-					
Barcode	IDDSI Lev	/el	Product	Order Code	Serves per pack	Serves per Carton
9348501000008	4		BBQ Chop	14002C	10/pk	6
9348501001135	4		BBQ Chops	14002	10/pk	
Product Shelf Life			12 months FROZEN PRODUCT			
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.			
3. Nutritio	n and Alle		n Information (Calculated		WORKSONLINE)	

BBQ CHOP		
PUREED LEVEL 4		
NUTRITION INFOR	RMATION	
Servings per packa	nge: 10	
Serving size: 80g (1 Chop)	
	Average Quantity per Serving	Average Quantity per 100g
Energy	750 kJ (179 Cal)	938 kJ (224 Cal)
Protein	18.5 g	23.1 g
Fat, total	7.5 g	9.4 g
- saturated	3.0 g	3.8 g
Carbohydrate	8.6 g	10.7 g
- sugars	5.9 g	7.4 g
Dietary Fibre	1.4 g	1.7 g
Sodium	268 mg	334 mg
Potassium	288 mg	360 mg
Calcium	58.9 mg	73.7 mg
Phosphorus	168.0 mg	210.0 mg
Iron	1.2 mg	1.5 mg

Ingredients: Beef (63%), Juices From Cooked Meat, Barbeque Sauce (9%) (Tomatoes, Apple Puree, Sugar, Maize Thickener (1422), Food Acid (260), Flavours, Salt, Molasses, Spices, Colour (150d), Stabiliser (415).), Skim **Milk** Powder, Potato, Olive Oil, Modified Maize Starch (1422), Beef Style Stock, Onion Powder, Salt, Black Pepper, Garlic, Mixed Herbs, Olive Oil.

Contains Milk.

Net weight: 800g

LACTOSE CONTENT 3.4g/100g



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Country of Origin	Made in Australia from
	at least 91% Australian
	ingredients
Additional Nutritional	, , , , , , , , , , , , , , , , , , , ,
Recommendations	enhance the nutritional density of the meal or dessert. Garnish
	appropriately.
Cultural, Religious & N	·
Claims	production facility cooks all products in the same kitchen. Cleaning to
	HACCP standards is conducted between each product and within each batch run as required.
4 Instruction	
	s for Consumption and Serving Suggestions
⊠ Meat /	For Steam Oven:
Vegetable	1. Cover the plate with plastic wrap or a cover and thaw the product slowly
	under refrigerated conditions (4°C). This can be done overnight or 4
	hours prior to heating.
	2. Place the plate on steamer racks and oven on "steam" setting. The oven
	needs to be set to steam setting prior to placing the product in, and all
	plates heated on the steam setting.
	3. Heat Product through for 9-11 min or until the core temp is >75°C.
	4. Remove plastic wrap or cover before serving.
	5. Serve with gravy/sauce and mashed potato/starch accompaniment.
	Heating from thawed produces the best results.
	For Dry Heat e.g. Burlodge:
	 Using a spray bottle filled with water, spray the plate with 1-3 sprays of water.
	2. Cover the plate with suitable oven-proof wrap or a cover. Keep product
	frozen until heating.
	3. Place the covered plate in the oven or Burlodge tray system.
	4. Heat Product through or until it the core temp is >75°C. Each heating
	system will vary.
	5. Remove wrap or cover before serving.
	6. Serve with gravy/sauce and mashed potato/starch accompaniment. Home user/ Main Meal Pre-plated Meal
	Plate Frozen Products And Cover With Cling Wrap/cover. No need to unwrap pre-
	plated meal.
	Defrost Approx. 4 Hours Or In The Fridge Overnight.
	COMMERCIAL: Preset Oven To Steam For 5 Minutes. Place The Covered Plate In The
	Oven. Heat Through For 9-11 Minutes. Remove The Plate From The Oven. Carefully
	Remove Cling Wrap/cover As Steam Can Burn. Add Sauce/gravy And Serve.
	MICROWAVE: Place A Cup Of Water In The Microwave. Heat The Covered Thawed
	Meal For 1-3 Minutes On High (heating Time Will Vary With Microwaves). Remove The Plate From The Microwave And Remove The Cling Wrap/cover To Avoid Burning.
	Add Sauce/gravy And Serve. Enjoy!
\boxtimes	Meals on Wheels Container
	Thaw in the fridge (best done overnight).
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			e microwave, covered. Hea	t for 3 ½ to 4 minutes on			
		high.					
	3. Alternatively, remove the frozen meal from the package, place it on you						
		plate and cover it wi	th microwave-safe plastic v	vrap. Heat for 2 ½			
		minutes on high with	n a glass of water placed in	in the microwave to create			
		steam.					
	4.	4. Each microwave is different, so check that the meal is piping hot and					
		heated right through					
	5. Use oven gloves to remove the container or plate from the micr						
	6.	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy your					
		meal.					
	7. Note: Heating from a thawed meal provides the best results.						
□ Sauce (individually packaged)							
		1. Sauce can be heated from frozen.					
	2.	•	ce a cup of water in the microwave with the sauce. This provides				
	additional moisture and steam.						
	3. Place the sauce package in the microwave and heat on high for 2						
		minutes.					
	4. Open the sauce package carefully and pour over the meal.						
☐ Biscuits /			ce frozen items on the serv				
Cakes/ Fruit	1.	·	plastic wrap or a cover and				
	under refrigerated conditions (4°C), This can be done overnight or 1-3						
			. Biscuits will take a shorte	r time to thaw compared			
	_	to the cakes.					
			yoghurt, custard, ice cream	١.			
		ia Random Monthly T					
Std Plate Count		igulase Positive	Coliforms <100cfu/g	Escherichia Coli			
<1,000,000cfu/g		phylococci <100cfu/g		<3MPN/g			
Clostridium Perfringens		illus cereus	Listeria	Salmonella			
(wet) <100cfu/g		Ocfu/g	Not detected per 25/g	Not detected per 25/g			
(Poultry Products Only)		arch Products Only)					
Allergen Risk Testing (random) Gluten, Crustacean, Egg, Fish, Mollusc, Milk, Peanut, Soy, Tree Nut,							
Amond, Brazil, Cashew, Hazelnut, Macadamia, Sesame, Pecan, Pine Nut, Pistachio, Walnut, Lupin,							
Sulphites, Mustard	Sulphites, Mustard						