

Product Specification SheetABN 55 160 377 346

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

1. General Information Product Name Lowb Choo					
Product Name	Lamb Chop				
Texture	□ Pureed (Level 4)	☐ Minced &	Moist (Level 5)		
Fluid Consistency	☐ Moderately Thick (Level 3)				
Supplier Information	Textured Concept Foo	ds 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 Foo	ds is manufactured in M	1elbourne, Australia.		
	Products are made fro	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.				
Barcode Outer	9348501000060	9348501000060			
Barcode Inner	9348501001197				
2. Product Characte	ristics				
	consistency. The mixture is moulded to resemble recognizable food. The product is blast frozen to quality. The product is packaged in a freezer safe contains sealed in a resealable bag.				
	The product is handmade, and weights may vary with each item. There are no nuts used in the processing of the product, however there 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 colour, taste like lamb.				
Taste/Characteristics		IDDSI tested to comply with Pureed Level 4.			
Serve & Product Code	Product Code	Serves per package	Packages per Carton		
	32002	10			
	3202C	10	6		
Net Weight	800g	•	•		
Product Shelf Life	12 months				
Method of Storage	Keep product frozen below -18°C at all times. Ensure Packaging is				
Ç	sealed well to prevent freezer burn. Once thawed, use within 24 to 48 hours. Do not re-freeze once thawed.				



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3. Nutritional	Inform	ation (Calculated with FOODWORKS1	0)		
Serve size: 80g (1 Chop)		Average Quantity per Serving	Average Quantity per 100g		
Energy	• • • • • • • • • • • • • • • • • • • •	943kJ (225Cal)	1180kJ (282Cal)		
Protein		21.3g	26.6g		
Fat, Total		13.5g 26.0g			
- Saturated		5.0g 6.3g			
Carbohydrate	<u> </u>	4.7g 5.9g			
- Sugars		2.8g	3.5g		
Dietary Fibre		0.2g	0.2g		
Sodium		141mg	177mg		
Potassium		376mg	470mg		
Calcium		82.2mg	103mg		
Phosphorus		248mg	310mg		
Iron		1.8mg	2.3mg		
Water		40.6g	50.7g		
Ingredients		<u> </u>	<u> </u>		
		Lamb, Skim Milk Powder, Potato Flakes, Olive Oil, Onion, Modified Maize Starch (1422), Beef Style Stock, Salt, Garlic, Black Pepper, Mixed			
		Herbs , Rosemary, Canola Oil (Soy Lecithin).			
Allergen /May Contai	n	Contains Milk, Soybeans			
Statement		May Contain Gluten, Peanuts, Tree Nuts, Sesame Seeds			
Country of Origin		Made in Australia from 96% Australian Ingredients			
Additional Nutritiona	l	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 & I	Nutrition	Lamb is Halal Certified			
Claims					
Claims	s for Co	onsumption and Serving Sugg	estions		
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Claims 4. Instruction	For Stea	am Oven: Cover plate with plastic wrap or a cov	ver and thaw product slowly under		
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	2.	Place a glass of wate	r in the microwave with the	e plate.			
	3.	Heat on high for 1 m	in 30 secs or until the prod	uct is heated right			
		through. Each microwave will vary.					
4. Remove wrap or cov			er before serving.				
	Serve with gravy/sauce and mashed potato/starch accompaniment.						
	Main Meal Pre-plated Meal						
	1.	Heating from thawed	g from thawed meal provides best results. Thaw in the fridge.				
	2.	. Place the sealed plate in the vacuum bag into the microwave.					
	3.	Place a cup of water in the microwave with the meal. This provides					
additional moisture and steam.							
4. Heat for 2 ½ minutes on high. (If frozen, 3 ½ minutes)				nutes)			
	5.	. Use oven gloves to carefully remove 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.			rom frozen.				
	2.	2. Place a cup of water in the microwave with the sauce. This provides					
	additional moisture and steam.						
	3. Place sauce package in the microwave and heat on high for 2 ½ minute			_			
		4. Open sauce package carefully and pour over meal.					
☐ Biscuits /	Remove from packaging. Place frozen items on the serving plate.						
Cakes/ Fruit	1.	· · · · · · · · · · · · · · · · · · ·	stic wrap or a cover and tha	·			
	refrigerated conditions (4°C), This can be done overnight or 1-3 hours						
			uits will take a shorter time	e to thaw compared to the			
	_	cakes.					
	2. Garnish with cream, yoghurt, custard, ice cream.						
5. Microbiological Criteria Random Monthly Testing includes:							
Std Plate Count		agulase Positive	Coliforms <100cfu/g	Escherichia Coli			
<1,000,000cfu/g		phylococci <100cfu/g		<3MPN/g			
0		cillus cereus	Listeria	Salmonella			
(wet) <100cfu/g		00cfu/g	Not detected per 25/g	Not detected per 25/g			
(Poultry Products Only) (Starch Products		arch Products Only)					
Allergen Risk Testing (random) gluten, egg, fish, peanut, tree nut, sesame, soybean, milk, dairy, shellfish,							
lupin							