

Product Specification SheetABN 55 160 377 346

Date:	01/01/2024		
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD	

1. General Information	tion			
Product Name	Roast Pork MM			
Texture	☐ Pureed (Level 4) ☑ Minced & Moist (Level 5)			
	☐ Soft and Bite-sized			
Fluid Consistency	(Level 6) 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.			
ID & Traceability	This is a proudly Australian-owned and Operated Company. Use by Date (DD/MM/VV) located on the plastic bag.			
TID & Traceability	Use by Date (DD/MM/YY) located on the plastic bag. Product Code.			
2. Product Characte				
Zi i i dadet enaracte	Fresh ingredients are cooked and processed to the correct consistency.			
	The mixture is moulded to resemble the original and recognisable food.			
te le	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.			
	This product resembles 2 slices of pork.			
	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.			
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IDDSI	IDDSI tested to meet <i>Minced and Moist Level 5</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 code / Product Information						
Barcode	IDDSI Lev	/el	Product	Order Code	Serves per pack	Serves per Carton
9348501001791	5		Roast Pork MM	41020	10/pk	
9348501002439	5		Roast Pork MM	41021C	10/pk	6
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. Nutrition and Allergen nformation (Calculated with FOODWORKSONLINE)						

Roast Pork MM				
Minced And Moist Level 5				
NUTRITION INFORMATION				
Servings per package: 10				
Serving size: 80g (1 Por	tion)			
	Average Quantity per Serving	Average Quantity per 100g		
Energy	750 kJ	937 kJ		
Protein	18.67 g	23.33 g		
Fat, total	10.89 g	13.62 g		
- saturated	3.91 g	4.88 g		
Carbohydrate	1.67 g	2.08 g		
- sugars	0.82 g	1.03 g		
Dietary Fibre	0.07 g	0.09 g		
Sodium	109.45 mg	136.81 mg		
Potassium	340.23 mg	425.29 mg		
Calcium	23.41 mg	29.26 mg		
Phosphorus	173.33 mg	216.67 mg		
Iron	0.88 mg	1.10 mg		

Ingredients: Pork (83%), Juices From Meat, Skim **Milk** Powder, Olive Oil, Potato Flakes, Vegetable Stock, Modified Maize Starch (1422), Onion Powder, Coconut Oil.

Contains Milk.

Net weight: 800 g

Country of Origin	Made in Australia from at least 98% Australian ingredients
Additional Nutritional Recommendations	Consider using a fortified sauce, additional fats and dairy products to enhance the nutritional density of the meal or dessert. Garnish appropriately.



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Cultural, Religious & Nutrition Claims		production facility cooks all products in the same kitchen. Clean	production facility cooks all products in the same kitchen. Cleaning to HACCP standards is conducted between each product and within each			
4	4. Instructions for Consumption and Serving Suggestions					
	Meat / For Steam Oven:					
	Vegetable	 Cover plate with plastic wrap or a cover and thaw product slowly refrigerated conditions (4°C), This can be done overnight or 3 hou to heating. 				
		2. Place the plate on steamer racks and oven on "steam" setting.				
		3. Heat Product through for 8-10 min or until it the core temp is >75	5°C.			
		4. Remove plastic wrap or cover before serving.				
		5. Serve with gravy/sauce and mashed potato/starch accompanime	nt.			
\boxtimes		For Dry Heat e.g. Burlodge:				
		 Using a spray bottle filled with water, spray the plate with 1-3 spr water. 	·			
		Cover the plate with suitable oven-proof wrap or a cover. Keep p frozen until heating.	roduct			
		3. Place the covered plate in the oven or Burlodge tray system.				
		 Heat Product through or until it the core temp is >75°C. Each heat system will vary. 	ating			
		Remove wrap or cover before serving.				
		6. Serve with gravy/sauce and mashed potato/starch accompanime	nt.			
\boxtimes		For Home Microwave, plated and covered with glad wrap:				
		 Cover plate with plastic wrap or a cover and thaw product slowly refrigerated conditions (4°C), This can be done overnight or 3 hou to heating. 				
		2. Place a glass of water in the microwave with the plate.				
		3. Heat on high for 1 min 30 secs or until the product is heated right through. Each microwave will vary.	t			
		4. Remove wrap or cover before serving.				
		5. Serve with gravy/sauce and mashed potato/starch accompanime	nt.			
		Home user/ Main Meal Pre-plated Meal				
		Plate Frozen Products And Cover With Cling Wrap/cover. No need to u pre-plated meal.	inwrap			
		Defrost Approx. 4 Hours Or In The Fridge Overnight.				
		COMMERCIAL: Preset Oven To Steam For 5 Minutes. Place The Covered	d 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 Cover	red			
		Thawed Meal For 1-3 Minutes On High (heating Time Will Vary With	·			
		Microwaves). Remove The Plate From The Microwave And Remove The Wrap/cover To Avoid Burning. Add Sauce/gravy And Serve. Enjoy!	Cling			
		Meals on Wheels Container				
		1. Thaw in the fridge (best done overnight).				
		 Place the meal in the microwave, covered. Heat for 3 ½ to 4 miningh. 	utes on			
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3. Alternatively, remove the frozen meal from the package, place it on						
	plate and cover it with microwave-safe plastic wrap. Heat for 2 $\%$					
		minutes on high with a glass of water placed in the microwave to create				
		steam.				
4. Each microwave is different, so check that the meal is piping						
	heated right through.					
5. Use oven gloves to remove the container or plate from the micro						
	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy y					
	meal.					
	7. Note: Heating from a thawed meal provides the best results.					
☐ Sauce (individually packaged)						
1. Sauce can be h						
· ·			in the microwave with the sauce. This provides			
additional moisture a						
	3. Place the sauce package in the microwave and heat on high for 2 ½					
	minutes.					
	4. Open the sauce package carefully and pour over the meal.					
_	Remove from packaging. Place frozen items on the serving plate.					
Cakes/ Fruit	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 1-3					
	hours before serving. Biscuits will take a shorter time to thaw compare					
	_	to the cakes.				
			yoghurt, custard, ice crean	າ. 		
		a Random Monthly T				
Std Plate Count Coagulase Positive			Coliforms <100cfu/g	Escherichia Coli		
<1,000,000cfu/g Staphylococci <100cfu/g				<3MPN/g		
Clostridium Perfringens Bacillus cereus			Listeria	Salmonella		
(wet) <100cfu/g <100cfu/g			Not detected per 25/g	Not detected per 25/g		
(Poultry Products Only) (Starch 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						