

Product Specification Sheet ABN 55 160 377 346

Date:	13/06/2024	
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD

1. General Informat	ion			
Product Name	Pork Chop			
Texture	Pureed (Level 4)			
	□ 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.			
	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. The product is packaged in a freezer-safe container and vacuum-sealed			
	in a resealable bag.			
-	This product resembles a pork chop.			
	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.			
And and a				
IDDSI	IDDSI tested to meet <b>Pureed Level 4</b> 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 coc Product Information	-					
Barcode	IDDSI Lev	/el	Product	Order Code	Serves per pack	Serves per Carton
9348501000121	4		Pork Chop	42003C	10/pk	6
9348501001258	4		Pork Chop	42003	10/pk	
Product Shelf Life			12 months FROZEN PRODUCT			
Method of StorageKeep product frozen below -18°C at all times. Ensure Packaging i sealed well to prevent freezer burn. Once thawed, use within 24 hours. Do not re-freeze once thawed.						
3. Nutritional Information (Calculated with FOODWORKSONLINE)						

Pork Chop				
Pureed Level 4				
NUTRITION INFORMATION				
Servings per package	2: 10			
Serving size: 80g (1 C	Chop)			
	Average Quantity per Serving	Average Quantity per 100g		
Energy	731 kJ (175 Cal)	914 kJ (218 Cal)		
Protein	17.5 g	21.9 g		
Fat, total	9.4 g	11.8 g		
- saturated	3.4 g	4.3 g		
Carbohydrate	4.9 g	6.1 g		
- sugars	2.8 g	3.5 g		
Dietary Fibre	LESS THAN 1 g	LESS THAN 1 g		
Sodium	141 mg	176 mg		
Potassium	375 mg	469 mg		
Calcium	60.9 mg	76.2 mg		
Phosphorus	189.1 mg	236.3 mg		
iron	0.8mg	1.0mg		

Ingredients: Pork (71%), Juices From Meat, Skim **Milk** Powder, Potato, Olive Oil, Modified Maize Starch (1422), Vegetable Stock, Onion Powder, Coconut Oil.

## **Contains Milk.**

Net weight: 800 g

Country of Origin	Made in Australia from at least 96% 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.		



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Cultural, Religious & Nutrition Claims		utritionTextured Concept Foods uses meat that is Halal certified. The 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. Instructions for Consumption and Serving Suggestions				
$\boxtimes$	Meat / For Steam Oven:			
	Vegetable	<ol> <li>Cover plate with plastic wrap or a cover and thaw product slowly under refrigerated conditions (4°C), This can be done overnight or 3 hours pric to heating.</li> <li>Place the plate on steamer racks and oven on "steam" setting.</li> </ol>		
		<ol><li>Heat Product through for 8-10 min or until it the core temp is &gt;75°C.</li></ol>		
		<ol><li>Remove plastic wrap or cover before serving.</li></ol>		
		5. Serve with gravy/sauce and mashed potato/starch accompaniment.		
$\boxtimes$		For Dry Heat e.g. Burlodge:		
		<ol> <li>Using a spray bottle filled with water, spray the plate with 1-3 sprays of water.</li> </ol>		
		<ol><li>Cover the plate with suitable oven-proof wrap or a cover. Keep product frozen until heating.</li></ol>		
		3. Place the covered plate in the oven or Burlodge tray system.		
		<ol> <li>Heat Product through or until it the core temp is &gt;75°C. Each heating system will vary.</li> </ol>		
		5. Remove wrap or cover before serving.		
		6. Serve with gravy/sauce and mashed potato/starch accompaniment.		
$\boxtimes$		For Home Microwave, plated and covered with glad wrap:		
		<ol> <li>Cover plate with plastic wrap or a cover and thaw product slowly under refrigerated conditions (4°C), This can be done overnight or 3 hours prior to heating.</li> </ol>		
		<ol><li>Place a glass of water in the microwave with the plate.</li></ol>		
		<ol> <li>Heat on high for 1 min 30 secs or until the product is heated right through. Each microwave will vary.</li> </ol>		
		4. Remove wrap or cover before serving.		
		5. Serve with gravy/sauce and mashed potato/starch accompaniment.		
$\boxtimes$		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!		
		Meals on Wheels Container		
		<ol> <li>Thaw in the fridge (best done overnight).</li> <li>Place the meal in the microwave, covered. Heat for 3 ½ to 4 minutes on high.</li> </ol>		
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	3. Alternatively, remove the frozen meal from the package, place it on your					
	plate and cover it with microwave-safe plastic wrap. Heat for 2 $^{\prime\prime}\!$					
		minutes on high with a glass of water placed in the microwave to create				
	steam.					
	4.		fferent, so check that the r	neal is piping hot and		
heated right through.						
5. Use oven gloves to remove the container or plate from the micr						
	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy			steam is hot. Enjoy your		
	meal.					
			a thawed meal provides the	e best results.		
		(individually packaged	-			
		Sauce can be heated				
	2.	2. Place a cup of water in the microwave with the sauce. This provides				
		additional moisture and steam.				
<ol><li>Place the sauce package in the microwave and heat on high f</li></ol>			heat on high for 2 ½			
	minutes.					
	4. Open the sauce package carefully and pour over the meal.					
□ Biscuits /			ce frozen items on the serv	• ·		
Cakes/ Fruit	1. Cover the plate with plastic wrap or a cover and thaw the product slowly					
		-	onditions (4°C), This can be	-		
		-	. Biscuits will take a shorte	r time to thaw compared		
		to the cakes.				
	2.	Garnish with cream,	yoghurt, custard, ice crean	1.		
5. Microbiologica	l Criteri	a Random Monthly T	esting includes:			
Std Plate Count		gulase Positive	Coliforms <100cfu/g	Escherichia Coli		
<1,000,000cfu/g		ohylococci <100cfu/g		<3MPN/g		
Clostridium Perfringens		illus cereus	Listeria	Salmonella		
		Ocfu/g	Not detected per 25/g	Not detected per 25/g		
(Poultry Products Only) (Starch Products Only)						
			Egg, Fish, Mollusc, Milk, Pe	-		
	, Hazeln	ut, Macadamia, Sesan	ne, Pecan, Pine Nut, Pistacl	hio, Walnut, Lupin,		
Sulphites, Mustard						