

Product Specification SheetABN 55 160 377 346

Issue No:	6	Da	Date:	10/06/2021
Document Approved by:		Lisa Sossen, Accredited Practising Dietitian		

1. General Information						
roduct Name Cauliflower MM						
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.					
ID & Traceability	Use by Date (DD/MM/YY) located on the plastic bag.					
	Product Code.					
Barcode Outer	9348501000701					
Barcode Inner	9348501001838					
2. Product Characte	Product Characteristics					
A July	Fresh ingredients are cooked and processed to the correct consistency. 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 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/	Off white colour, tastes like cauliflower.					
Taste/Characteristics	IDDSI tested to comply with Minced and Moist Level 5					
Serve & Product Code	Product Code Serves per package Packages per Carton					
	83020 10					
	83020C 10 8					
Net Weight	400g					
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.					



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	3. Nutritional	Inform	ation (Calculated with FOODWORKS1	0)	
Serve size: 40g (1 portion)		tion)	Average Quantity per Serving	Average Quantity per 100g	
Energy			58kJ (14Cal)	146kJ (35Cal)	
Protein			1.2g	3.1g	
	Fat, Total		less than 0.1g	0.2g	
	- Saturated		less than 0.1g	less than 0.1g	
	Carbohydrate		1.3g	3.3g	
	- Sugars		1.3g	3.2g	
	Dietary Fibre		0.7g	1.8g	
	Sodium		20mg	49mg	
	Potassium		128mg	320mg	
	Calcium		17.8mg	44.6mg	
	Phosphorus		29.3mg	73.3mg	
	Iron		0.2mg	0.4mg	
	Water		34.0g	85.1g	
Ingr	edients		Cauliflower, Skim Milk Powder, Dehydrated Potato, Vegetable Stock,		
			Canola Oil (Soy Lecithin).		
Allei	gen /May Contair	1	Contains Milk, Soybeans		
State	ement		May Contain Egg		
Cou	ntry of Origin		Made in Australia from 96% Australian Ingredients		
Add	itional Nutritional		Consider using a fortified sauce, additional fats and dairy products to		
Reco	ommendations		enhance the nutritional density of the meal or dessert. Garnish		
			appropriately.		
Cultural, Religious & Nutrition			N/a		
		utrition	IN/a		
Clair	ms		,		
Clair	ms		onsumption and Serving Sugg	estions	
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	3.	Heat on high for 1 m	in 30 secs or until the prod	luct is heated right			
		through. Each microwave will vary.					
	4. Remove wrap or cover before serving.						
	Serve with gravy/sauce and mashed potato/starch accompaniment.						
	Main Meal Pre-plated Meal						
1. Heating from thawed meal provides best results. Thaw in the fri				s. 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 mea			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 micro				rom the microwave.			
6. Remove the plate carefully from the package and add yo			nd add your sauce.				
	Sauce (individual packaged)						
	1.	 Sauce ca be heated from frozen. 					
2. Place a cup of water in the microwave wi			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 minu						
	4. Open sauce package carefully and pour over meal.						
☐ Biscuits /	Remove from packaging. Place frozen items on the serving plate.						
Cakes/ Fruit	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						
			uits will take a shorter time	e to thaw compared to the			
		cakes.					
	2.	Garnish with cream,	yoghurt, custard, ice crean	n.			
5. Microbiological Criteria Random Monthly Testing includes:							
Std Plate Count	Coa	ngulase Positive	Coliforms <100cfu/g	Escherichia Coli			
<1,000,000cfu/g	Sta	phylococci <100cfu/g		<3MPN/g			
Clostridium Perfringens		illus cereus	Listeria	Salmonella			
(wet) <100cfu/g	<10	00cfu/g	Not detected per 25/g	Not detected per 25/g			
(Poultry Products Only) (Sta	arch Products Only)					
Allergen Risk Testing (random) gluten, egg, fish, peanut, tree nut, sesame, soybean, milk, dairy, shellfish,							
lupin	lupin						