

Product Specification SheetABN 55 160 377 346

Date:	04/01/2024		
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD	

1. General Inform	nation
Product Name	Apple Cinnamon Cake PUREE
Texture	□ Pureed (Level 4) □ 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: <u>www.texturedconceptfoods.com.au</u>
	Contact: Darren Benfell
Country of Outsta	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.
ID & Traceability	Product Code.
2. Product Charac	_
	Fresh ingredients are cooked and processed to the correct
Marine Street Street and Street	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 apple cinnamon cake.
Charles Line	The product is handmade, and weights may vary with each item.
MIN	Random allergen risk testing is undertaken. Labels are PEAL
	compliant.
	The production kitchen is HACCP Certified.
IDDSI	IDDSI tested to meet Pureed Level 4 guidelines at the time of
	production.
	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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e / Product						
IDDSI Lev	⁄el	Product	Order Code	Serves per pack	Serves per Carton	
4		Apple & Cinnamon Cake	92000C	5/pk	8	
4		Apple & Cinnamon Cake	92000	5/pk		
4		Apple & Cinnamon Cake	92001	Single Serve		
	12 r	12 months FROZEN PRODUCT				
seal			eep product frozen below -18°C at all times. Ensure Packaging is ealed well to prevent freezer burn. Once thawed, use within 24 to 48 ours. Do not re-freeze once thawed.			
	IDDSI Lev	IDDSI Level 4 4 4 Keessea	IDDSI Level Product 4 Apple & Cinnamon Cake 12 months FROZEN PRODUCT Keep product frozen below -18° sealed well to prevent freezer be	IDDSI Level Product Order Code 4 Apple & Cinnamon Cake 92000C 4 Apple & Cinnamon Cake 92000 4 Apple & Cinnamon Cake 92001 12 months FROZEN PRODUCT Keep product frozen below -18°C at all times	IDDSI Level Product Order Code pack 4 Apple & Cinnamon Cake 92000C 5/pk 4 Apple & Cinnamon Cake 92000 5/pk 4 Apple & Cinnamon Cake 92001 Single Serve 12 months FROZEN PRODUCT Keep product frozen below -18°C at all times. Ensure Packa sealed well to prevent freezer burn. Once thawed, use with	

Apple Cinnamon C	Cake	
Pureed Level 4		
NUTRITION INFOR	RMATION	
Servings per packa	ige: 5	
Serving size: 80g (2	1 Cake)	
	Average Quantity per	Serving Average Quantity per 100g
Energy	840 kJ (201 Cal)	1050 kJ (251 Cal)
Protein	3.0 g	3.8 g
Fat, total	12.7 g	15.8 g
- saturated	7.0 g	8.8 g
Carbohydrate	19.2 g	24.0 g
- sugars	12.8 g	16.0 g
Dietary Fibre	1.2 g	1.5 g
Sodium	102 mg	128 mg
Potassium	95 mg	119 mg
Calcium	31.2 mg	39.0 mg
Phosphorus	79.9 mg	99.8 mg
Iron	0.3 mg	0.3 mg

Ingredients: Apple (44%) (Apple, Antioxidant (300), Firming Agent (509)), Apple Cinnamon Cake (Self-raising Flour (Wheat Flour, Raising Agents (339, 341, 450, 500)), Caster Sugar, Apple (6%) (Apple, Antioxidant (300), Firming Agent (509)), Margarine (Soy), Egg, Cinnamon (0%), Vanilla Essence, Coconut Oil), Cream (Milk) (Cream, Halal Gelatine, Vegetable Gum (407)), Gelatine.

Contains Gluten, Wheat, Egg, Milk, Soy.

Net weight: 400 g

Country of Origin	Made in Australia from
	at least 59% Australian
	ingredients



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Additional Nutritional	, , , , , , , , , , , , , , , , , , , ,
Recommendations	enhance the nutritional density of the meal or dessert. Garnish
O le sel peller se o o	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
A location at an	batch run as required.
	s for Consumption and Serving Suggestions
☐ Meat /	For Steam Oven:
Vegetable	1. 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.
	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°C.
	4. Remove plastic wrap or cover before serving.
	5. Serve with gravy/sauce and mashed potato/starch accompaniment.
	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.
	Remove wrap or cover before serving.
	6. Serve with gravy/sauce and mashed potato/starch accompaniment.
	For Home Microwave, plated and covered with glad wrap:
	1. 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.
	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.
	 Remove wrap or cover before serving. Serve with gravy/sauce and mashed potato/starch accompaniment.
П	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
	Thaw in the fridge (best done overnight).



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	2. Place the meal in the microwave, covered. Heat for 3 ½ to 4 minutes on					
	high.					
	3.	3. Alternatively, remove the frozen meal from the package, place it on your				
		-	ate and cover it with microwave-safe plastic wrap. Heat for 2 ½			
		minutes on high with a glass of water placed in the microwave to cre				
		steam.				
	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 microwave				
	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)					
		. Sauce can be heated from frozen.				
	2. Place a cup of water in the microwave with the					
	additional moisture and steam.					
	3.	3. Place the sauce package in the microwave and heat on high for 2 ½				
		minutes.				
F 5: ': /	4. Open the sauce package carefully and pour over the meal.					
Biscuits / Colors / 5 = 3			ce frozen items on the serv			
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 compared					
		to the cakes.	. Biscuits will take a shorte	r time to thaw compared		
	2		yoghurt, custard, ice crean	_		
E				I.		
		ia Random Monthly T		Frakasiskis Call		
Std Plate Count		igulase Positive	Coliforms <100cfu/g	Escherichia Coli		
<1,000,000cfu/g		phylococci <100cfu/g	Listania	<3MPN/g		
Clostridium Perfringens		illus cereus	Listeria	Salmonella		
		, , , ,		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						