

Product Specification Sheet ABN 55 160 377 346

Date:	07/01/2024	
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD

1. General Information					
Product Name	Gingerbread Men PUREE				
Texture	□ Pureed (Level 4) □ Minced & Moist (Level 5)				
	□ Soft and Bite-sized				
Fluid Consistency	(Level 6)				
Supplier Information	Textured Concept Foods Pty Ltd				
	91 Mason Street, Campbellfield, VIC 3061				
	Enquires made in writing to: info@texturedconceptfoods.com.				
	Website: <u>www.texturedconceptfoods.com.au</u>				
	Contact: Darren Benfell				
Country of Origin	Tel: +61 (03) 9357 6007 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 Characteristic					
(D) so	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 gingerbread man.				
	This product resembles a gingerbread man.				
	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.				
IDDSI	IDDSI tested to meet <i>Pureed Level 4</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 cod Information	e / Product						
Barcode	IDDSI Leve	el	Product	Order Code	Serves per pack	Serves per Carton	
9348501000770	4		Gingerbread Men	94255C	4/pk	10	
9348501001906	4		Gingerbread Men	94255	4/pk		
Product Shelf Life 12 r			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 Information (Calculated with FOODWORKSONLINE)							

Gingerbread Men					
Pureed Level 4					
NUTRITION INFOR	MATION				
Servings per packa	ge: 4				
Serving size: 90g (1	. Portion)				
	Average Quantity	per Serving Average Quantity per 100g			
Energy	1001 kJ	1112 kJ			
Protein	3.13 g	3.48 g			
Fat, total	15.64 g	17.38 g			
- saturated	8.98 g	9.98 g			
Carbohydrate	21.42 g	23.80 g			
- sugars	10.76 g	11.96 g			
Dietary Fibre	0.65 g	0.72 g			
Sodium	40.40 mg	44.89 mg			
Potassium	120.67 mg	134.08 mg			
Calcium	52.44 mg	58.27 mg			
Phosphorus	43.41 mg	48.23 mg			
Iron	0.61 mg	0.67 mg			

Ingredients: Cream (**Milk**) (Cream, Halal Gelatine, Vegetable Gum (407)), Water, Flour (**Wheat**), Golden Syrup, Margarine (Vegetables Oils, Water, Salt, Emulsifiers (322 (From **Soy**), 471), Preservative (202), Food Acid (270), Colour (160a), Flavour, Vitamin D), Brown Sugar, **Egg** Yolk, Gelatine, Ginger, Bicarb Soda, Mixed Spice.

Contains Gluten, Wheat, Egg, Milk, Soy.

Net weight: 360 g





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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.		
Cultural, Religious & N	trition Textured Concept Foods uses meat that is Halal certified. The		
Claims	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. Instruction	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.		
	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°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. 		
	 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.		
	5. 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.		
	4. Remove wrap or cover before serving.		
	5. Serve with gravy/sauce and mashed potato/starch accompaniment.		
	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		
	1. Thaw in the fridge (best done overnight).		



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			e microwave, covered. Hea	it for 3 ½ to 4 minutes on	
		high.			
		e the frozen meal from the package, place it on your			
			th microwave-safe plastic wrap. Heat for 2 ½		
	-		h a glass of water placed in the microwave to create		
		steam.			
	4.	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 micro				
	6.	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy you			
	_	meal.			
	7. Note: Heating from a thawed meal provides the best results.			e best results.	
Sauce (individually packaged)			•		
			eated from frozen.		
			in the microwave with the sauce. This provides		
	2	additional moisture and steam.		haat on hish fan 21(
	3.	3. Place the sauce package in the microwave and heat on high for 2 2		neat on high for 2 ½	
	4	minutes. . Open the sauce package carefully and pour over the meal.			
Biscuits /					
Biscuits / Cakes/ Fruit			ce frozen items on the serv	• ·	
Cakes/ Fruit	1.	•	plastic wrap or a cover and $(4^{\circ}C)$. This can be		
	under refrigerated conditions (4°C), This can be done overnight or 1- hours before serving. Biscuits will take a shorter time to thaw compa		-		
		to the cakes.	. DISCUITS WIII LAKE A SHOLLE	i time to thaw compared	
	2		yoghurt, custard, ice crean	n	
5 Microhiologic					
5. Microbiological Criteria Random Monthly T Std Plate Count Coagulase Positive		agulase Positive	Coliforms <100cfu/g	Escherichia Coli	
<1,000,000cfu/g		phylococci <100cfu/g	comornis <100ciu/g	<3MPN/g	
Clostridium Perfringen		cillus cereus	Listeria	Salmonella	
(wet) <100cfu/g)Ocfu/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				