

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	Chocolate Easter Egg PUREE			
Texture	Pureed (Level 4)			
	□ 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.au			
	Website: www.texturedconceptfoods.com.au			
	Contact: Darren Benfell			
Country of Origin	Tel: +61 (03) 9357 6007 Textured Concept Foods is manufactured in Melbourne,			
country of origin	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 Characteristics				
	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			
	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 Pureed Level 4 guidelines at the time of			
	production.			
	IDDSI testing at the point of service is recommended to ensure			
	•			
	are developed.			
IDDSI	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			



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Barcode / Order cod Information	le / Product	t				
Barcode	IDDSI Level		Product	Order Code	Serves per pack	Serves per Carton
9348501000794	4		Easter Eggs	94256C	6/pk	16
9348501001920	4		Easter Eggs	94256	6/pk	
Product Shelf Life 12 r			2 months FROZEN PRODUCT			
Method of Storage		sea	Keep product frozen below -18°C at all times. Ensure Packaging is realed well to prevent freezer burn. Once thawed, use within 24 to 48 nours. Do not re-freeze once thawed.			
3. Nutrition and Allergen Information (Calculated with FOODWORKSONLINE)						

Easter Eggs					
Pureed Level 4					
NUTRITION INFORM	MATION				
Servings per packag	je: 6				
Serving size: 40g (1	Egg)				
	Average Quantity per	Serving Average Quantity per 100g			
Energy	441 kJ (106 Cal)	1100 kJ (264 Cal)			
Protein	1.5 g	3.7 g			
Fat, total	7.1 g	17.9 g			
- saturated	4.0 g	9.9 g			
Carbohydrate	9.1 g	22.7 g			
- sugars	5.9 g	14.8 g			
Dietary Fibre	0.5 g	1.3 g			
Sodium	46 mg	114 mg			
Potassium	84 mg	210 mg			
Calcium	15.4 mg	38.5 mg			
Phosphorus	45.9 mg	114.9 mg			
Iron	0.5 mg	1.3 mg			

Ingredients: Cream (**Milk**) (Cream, Halal Gelatine, Vegetable Gum (407)), Water, Caster Sugar, **Egg**, Selfraising Flour (**Wheat** Flour, Raising Agents (339, 341, 450, 500)), Margarine (Vegetables Oils, Water, Salt, Emulsifiers (322 (From **Soy**), 471), Preservative (202), Food Acid (270), Colour (160a), Flavour, Vitamin D), Cocoa, Flour (**Wheat**), Vanilla Essence, Gelatine.

Contains Gluten, Wheat, Egg, Milk, Soy.

Net weight: 240 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 Claims	NutritionTextured 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		
1 Instruction	batch run as required.		
	s for Consumption and Serving Suggestions		
Meat / Vesetable	For Steam Oven:		
Vegetable	 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. 		
	 Heat Product through for 8-10 min or until it the core temp is >75°C. 		
	 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:		
	 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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	2.		e microwave, covered. Hea	it for 3 ½ to 4 minutes on	
		high.			
plate and cover		•	remove the frozen meal from the package, place it on your		
		•	th microwave-safe plastic v	-	
	-		h a glass of water placed in the microwave to create		
	steam.				
	4. Each microwave is different, so check that the meal is pip			neal is piping hot and	
	_	heated right through			
5. Use oven gloves to remove the container or		•			
	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy your			steam is hot. Enjoy your	
	meal.				
	7. Note: Heating from a thawed meal provides the best results.				
Sauce (individually packaged)					
		1. Sauce can be heated from frozen.			
			in the microwave with the sauce. This provides		
	additional moisture and steam.		haat on high for 21/		
	3. Place the sauce package in the microwave and heat on high fo		neat on high for Z 1/2		
	4	minutes Open the sauce package carefully and pour over the meal.			
Biscuits /			ce frozen items on the serv		
Cakes/ Fruit			plastic wrap or a cover and		
Cakes/ Truit	1.	-			
	under refrigerated conditions (4°C), This can be done overnight or 1-3 hours before serving. Biscuits will take a shorter time to thaw compar		-		
		to the cakes.	. Discuts will take a shorte		
	2.		yoghurt, custard, ice crean	n.	
5. Microbiologica	-	ia Random Monthly T			
Std Plate Count		agulase Positive	Coliforms <100cfu/g	Escherichia Coli	
<1,000,000cfu/g		phylococci <100cfu/g		<3MPN/g	
Clostridium Perfringen		cillus cereus	Listeria	Salmonella	
•)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					