

# **Product Specification Sheet**ABN 55 160 377 346

Date:	06/01/2024	
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD

1. General Informat	ion					
Product Name	Melting Moment 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: <a href="mailto:info@texturedconceptfoods.com.au">info@texturedconceptfoods.com.au</a>					
	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.					
a maccasine,	Product Code.					
2. Product Characte	ristics					
	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 melting moment biscuit.					
	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 <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.					
	acvelopea.					



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e / Product	•						
IDDSI Level		Product	Order Code	Serves per pack	Serves per Carton		
4		Melting Moment	94700C	9/pk	10		
4		Melting Moment	94700	9/pk			
Product Shelf Life 12 r							
	sea	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 nours. Do not re-freeze once thawed.					
	IDDSI Lev	4 4 12 r Kee	IDDSI Level Product  4 Melting Moment  4 Melting Moment  12 months FROZEN PRODUCT  Keep product frozen below -18 sealed well to prevent freezer be	IDDSI Level Product Order Code  4 Melting Moment 94700C  4 Melting Moment 94700  12 months FROZEN PRODUCT Keep product frozen below -18°C at all time	IDDSI Level Product Order Code pack  4 Melting Moment 94700C 9/pk  4 Melting Moment 94700 9/pk  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		

Melting Moment		
Pureed Level 4		
NUTRITION INFOR	MATION	
Servings per packa	ge: 9	
Serving size: 45g (1	l Biscuit)	
	Average Quantity p	per Serving Average Quantity per 100g
Energy	510 kJ	1134 kJ
Protein	1.24 g	2.76 g
Fat, total	9.90 g	22.01 g
- saturated	5.61 g	12.46 g
Carbohydrate	7.07 g	15.70 g
- sugars	3.20 g	7.12 g
Dietary Fibre	0.15 g	0.33 g
Sodium	32.13 mg	71.40 mg
Potassium	26.47 mg	58.82 mg
Calcium	15.26 mg	33.91 mg
Phosphorus	17.90 mg	39.78 mg
Iron	0.06 mg	0.13 mg

Ingredients: Cream (**Milk**) (Cream, Halal Gelatine, Vegetable Gum (407)), Water, Flour (**Wheat**), Margarine (Vegetables Oils, Water, Salt, Emulsifiers (322 (From **Soy**), 471), Preservative (202), Food Acid (270), Colour (160a), Flavour, Vitamin D), Icing Sugar, Custard Powder (**Milk**, **Wheat**), Vanilla Essence, Caster Sugar, Gelatine, Coconut Oil.

#### Contains Gluten, Wheat, Milk, Soy.

Net weight: 405 g

Country of Origin		Made in Australia from
	1	at least 99% Australian
	<u> </u>	ingredients



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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
Recommendations	appropriately.
Cultural, Religious & N	
Claims	production facility cooks all products in the same kitchen. Cleaning to
Cidiiiis	HACCP standards is conducted between each product and within each
	batch run as required.
1 Instructions	for Consumption and Serving Suggestions
	For Steam Oven:
☐ Meat /	
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.
	<ol><li>Place the plate on steamer racks and oven on "steam" setting.</li></ol>
	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:
	1. 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.
	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
	<ol> <li>Thaw in the fridge (best done overnight).</li> </ol>



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	2.		e microwave, covered. Hea	t for 3 ½ to 4 minutes on				
		high.						
	3.	3. Alternatively, remove the frozen meal from the package, place it on your						
			th microwave-safe plastic v	· ·				
		_	n a glass of water placed in	the microwave to create				
		steam.						
	4. Each microwave is different, so check that the meal is heated right through.							
	5.	5. Use oven gloves to remove the container or plate from the microwave.						
		•	lid or plastic wrap, as the					
		meal.	, , , , ,	,				
	7. Note: Heating from a thawed meal provides the best results.							
	1.	Sauce can be heated from frozen.						
	2.	2. Place a cup of water in the microwave with the sauce. This provides						
		additional moisture and steam.						
	3.	1 3						
		minutes.						
			kage carefully and pour over the meal.					
⊠ Biscuits /			lace frozen items on the serving plate.					
Cakes/ Fruit	1.	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.						
			yoghurt, custard, ice crean	າ.				
		ia Random Monthly T						
Std Plate Count		igulase Positive	Coliforms <100cfu/g	Escherichia Coli				
<1,000,000cfu/g		phylococci <100cfu/g		<3MPN/g				
Clostridium Perfringen		illus cereus	Listeria	Salmonella				
(wet) <100cfu/g		00cfu/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								