

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

Date:	16/01/2024		
Document A	pproved by:	Dr Lisa Sossen, Accredited Practising Dietitian, PhD	

1. General Information				
Product Name	Roast Lamb, Broccoli, Pumpkin, Mash and			
	Traditional Gravy			
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: 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.			
2. Product Character	istics			
(MOW meal shown)	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 is a pre-prepared meal containing meat and vegetables as specified with a sauce. Packaging will vary depending on the customer (container or plate).			
	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.			
	Gravy/Sauce tested to meet <i>Moderately Thick Level 3</i> 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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e / Product				
IDDSI Leve	el Product	Order Code	Serves per pack	Serves per Carton
4	Roast Lamb served with Broccoli, Pumpkin & Mashed Potato	95010	1 Meal	
4	Roast Lamb & Gravy	95010C	1 Meal incl. sauce	15
4	Roast Lamb with Gravy	95010s	1 Meal incl. sauce	
	12 months FROZEN PRODUCT			<u> </u>
	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.			
	4 4	Roast Lamb served with Broccoli, Pumpkin & Mashed Potato  Roast Lamb & Gravy  Roast Lamb with Gravy  12 months FROZEN PRODUCT Keep product frozen below -18 sealed well to prevent freezer belows. Do not re-freeze once the	Roast Lamb served with Broccoli, Pumpkin & 95010 Mashed Potato  4 Roast Lamb & Gravy 95010c  4 Roast Lamb with Gravy 95010s  12 months FROZEN PRODUCT Keep product frozen below -18°C at all time sealed well to prevent freezer burn. Once thours. Do not re-freeze once thawed.	Roast Lamb served with  4 Broccoli, Pumpkin & 95010 1 Meal  Mashed Potato  4 Roast Lamb & Gravy 95010C 1 Meal incl. sauce  4 Roast Lamb with Gravy 95010s 1 Meal incl. sauce  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

### NUTRITIONAL INFORMATION FOR MEAL WITHOUT SAUCE:

Meal serves:

Lamb 90g, Broccoli 40g, Pumpkin 80g Potato 75g

Nutritional Information:

Roast Lamb, Mashed P	otato, Pumpkin & Broccoli	
Pureed Level 4		
NUTRITION INFORMAT	TION	
Servings per package: 1	L	
Serving size: 285g (1 m	eal)	
	Average Quantity per Serving	Average Quantity per 100g
Energy	1540 kJ (369 Cal)	541 kJ (129 Cal)
Protein	30.5 g	10.7 g
Fat, total	13.5 g	4.8 g
- saturated	5.8 g	2.0 g
Carbohydrate	27.7 g	9.7 g
- sugars	10.9 g	3.8 g
Dietary Fibre	4.9 g	1.7 g
Sodium	367 mg	129 mg
Potassium	1060 mg	372 mg
Calcium	170.9 mg	60.0 mg
Phosphorus	414.2 mg	145.3 mg
Iron	2.8 mg	1.0 mg

Ingredients: Pumpkin (53%) (Potato (1.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Roast Lamb (32%) (Lamb, Juices From Meat, Skim **Milk** Powder, Potato (0.5%), Olive Oil, Onion, Modified Maize Starch (1422), Beef Style Stock, Onion Powder, Salt, Garlic, Black Pepper, Mixed Herbs, Coconut Oil, Rosemary),



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Broccoli (27%) (Potato (0.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Potato (26%) (Potato (24%) (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (**Milk**), Salt, White Pepper).

#### Contains Milk.

Net weight: 285 g



### NUTRITIONAL INFORMATION PRE-PLATED MEAL + SAUCE ON THE SIDE

Meal serves:

Lamb 90g, Broccoli 40g, Pumpkin 80g Potato 75g Gravy 100ml

**Nutritional Information:** 

Roast Lamb, Mash,	Pumpkin, Broccoli & Grav	у
Pureed Level 4		
NUTRITION INFORM	MATION	
Servings per packag	ge: 1	
Serving size: 386g (2	1 meal + gravy)	
	Average Quantity per S	Serving Average Quantity per 100g
Energy	2270 kJ (542 Cal)	588 kJ (141 Cal)
Protein	42.8 g	11.1 g
Fat, total	21.6 g	5.6 g
- saturated	11.2 g	2.9 g
Carbohydrate	40.9 g	10.6 g
- sugars	12.2 g	3.2 g
Dietary Fibre	6.1 g	1.6 g
Sodium	747 mg	193 mg
Potassium	1120 mg	289 mg
Calcium	193.2 mg	50.0 mg
Phosphorus	441.6 mg	114.4 mg
Iron	3.7 mg	0.9 mg

Ingredients: Pumpkin (39%) (Potato (1%), Skim Milk Powder, Vegetable Stock, Coconut Oil), Traditional Brown Gravy (26%) (Veal & Beef Stock (Water, Veal & Beef Bones, Onions, Tomatoes, Carrots, Tomato Paste, Celery, Garlic, Canola Oil, Bay Leaves, Black Pepper), Onion, Butter (Milk), Plain Gluten Free Flour, Garlic, Beef Style Stock, Thyme, Salt, Black Pepper, Bay Leaves), Roast Lamb (23%) (Lamb, Juices From Meat, Skim Milk Powder, Potato (0.5%), Olive Oil, Onion, Modified Maize Starch (1422), Beef Style Stock, Onion Powder, Salt, Garlic, Black Pepper, Mixed Herbs, Coconut Oil, Rosemary), Broccoli (20%) (Potato (0.5%), Skim Milk Powder, Vegetable Stock, Coconut Oil), Potato (19%) (Potato (18%) (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (Milk), Salt, White Pepper).



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#### Contains Milk.

Net weight: 386 g



#### NUTRITIONAL INFORMATION FOR PPM MEAL WITH SAUCE:

Meal serves:

Lamb 90g, Broccoli 40g, Pumpkin 80g Potato 75g Gravy 60ml

**Nutritional Information:** 

### Roast Lamb & Veg With Gravy

Roast Lamb, Broccoli, Pumpkin, Mashed Potato With Traditional Gravy.

Pureed Level 4, Moderately Thick Level 3

#### **NUTRITION INFORMATION**

Servings per package: 1

Serving size: 346g (Meal & Gravy)

8-1-18( 11-17)				
	Average Quantity per Serving	Average Quantity per 100g		
Energy	1980 kJ (473 Cal)	573 kJ (137 Cal)		
Protein	39.1 g	11.3 g		
Fat, total	18.4 g	5.3 g		
- saturated	9.1 g	2.6 g		
Carbohydrate	35.7 g	10.3 g		
- sugars	11.7 g	3.4 g		
Dietary Fibre	5.6 g	1.6 g		
Sodium	596 mg	172 mg		
Potassium	1090 mg	316 mg		
Calcium	184.5 mg	53.3 mg		
Phosphorus	431.2 mg	124.6 mg		
Iron	3.3 mg	1.0 mg		

Ingredients: Pumpkin (44%) (Potato (1.5%), Skim Milk Powder, Vegetable Stock, Coconut Oil), Roast Lamb (26%) (Lamb, Juices From Meat, Skim Milk Powder, Potato (0.5%), Olive Oil, Onion, Modified Maize Starch (1422), Beef Style Stock, Onion Powder, Salt, Garlic, Black Pepper, Mixed Herbs, Coconut Oil, Rosemary), Broccoli (22%) (Potato (0.5%), Skim Milk Powder, Vegetable Stock, Coconut Oil), Potato (22%) (Potato (20%) (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (Milk), Salt, White Pepper), Traditional Brown Gravy (18%) (Veal & Beef Stock (Water, Veal & Beef Bones, Onions, Tomatoes, Carrots, Tomato Paste, Celery, Garlic, Canola Oil, Bay Leaves, Black Pepper), Onion, Butter (Milk), Plain Gluten Free Flour, Garlic, Beef Style Stock, Thyme, Salt, Black Pepper, Bay Leaves).

#### Contains Milk.

Net weight: 346 g



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Country of Origin	As per individual meal combination			
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	production facility cooks all products in the same kitchen. Cleaning HACCP standards is conducted between each product and within each run as required.	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.		
	or Consumption and Serving Suggestions			
☐ Meat /	or Steam Oven:			
Vegetable	<ol> <li>Cover plate with plastic wrap or a cover and thaw product slowly un- refrigerated conditions (4°C), This can be done overnight or 3 hours to heating.</li> </ol>			
	<ol> <li>Place the plate on steamer racks and oven on "steam" setting.</li> <li>Heat Product through for 8-10 min or until it the core temp is &gt;75°C.</li> <li>Remove plastic wrap or cover before serving.</li> </ol>			
	5. Serve with gravy/sauce and mashed potato/starch accompaniment.			
	or Dry Heat e.g. Burlodge:			
	<ol> <li>Using a spray bottle filled with water, spray the plate with 1-3 sprays water.</li> </ol>	s of		
	<ol><li>Cover the plate with suitable oven-proof wrap or a cover. Keep prod frozen until heating.</li></ol>	uct		
	<ol> <li>Place the covered plate in the oven or Burlodge tray system.</li> <li>Heat Product through or until it the core temp is &gt;75°C. Each heatin system will vary.</li> </ol>	g		
	5. Remove wrap or cover before serving.			
	6. Serve with gravy/sauce and mashed potato/starch accompaniment.			
$\boxtimes$	or Home Microwave, plated and covered with glad wrap:			
	<ol> <li>Cover plate with plastic wrap or a cover and thaw product slowly unrefrigerated conditions (4°C), This can be done overnight or 3 hours to heating.</li> </ol>			
	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.			
	<ul><li>4. Remove wrap or cover before serving.</li><li>5. Serve with gravy/sauce and mashed potato/starch accompaniment.</li></ul>			
	ome user/ Main Meal Pre-plated Meal			
	late Frozen Products And Cover With Cling Wrap/cover. No need to unw	rap		
	re-plated meal.			
	refrost Approx. 4 Hours Or In The Fridge Overnight.			
	OMMERCIAL: Preset Oven To Steam For 5 Minutes. Place The Covered Pl			
	The Oven. Heat Through For 9-11 Minutes. Remove The Plate From The			
	oven. Carefully Remove Cling Wrap/cover As Steam Can Burn. Add			
	auce/gravy And Serve.			



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	MICROWAVE: Place A Cup Of Water In The Microwave. Heat The Covered				
			tes On High (heating Time Will Vary With		
			Plate From The Microwave And Remove The Cling		
	Wrap/cover To Avoid Burning. Add Sauce/gravy And Serve. Enjoy!			Serve. Enjoy!	
	Meals on Wheels Container				
		1. Thaw in the fridge (best done overnight).			
		2. Place the meal in the microwave, covered. Heat for 3 ½ to 4 minutes on			
		high.			
		3. Alternatively, remove the frozen meal from the package, place it on your			
		plate 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 create			the microwave to create	
	steam.			neal is nining het and	
	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 microw			te from the microwave.	
6. Carefully remove the lid or plastic wrap, as the steam is hot. En					
	meal.				
	7. Note: Heating from a thawed meal provides the best results.			e best results.	
	Sauce (individually packaged)				
	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. Place the sauce package in the microwave and heat on high for 2 ½			
	minutes.				
		•	age carefully and pour ove		
			ce frozen items on the serv		
Cakes/ Fruit		·	plastic wrap or a cover and	•	
		_	onditions (4°C), This can be	_	
		nours before serving to the cakes.	. Biscuits will take a shorte	r time to thaw compared	
			voghurt custard ice cream	1	
Garnish with cream, yoghurt, custard, ice cream.     Microbiological Criteria Random Monthly Testing includes:					
Std Plate Count		ulase Positive	Coliforms <100cfu/g	Escherichia Coli	
<1,000,000cfu/g	_	nylococci <100cfu/g	Comornis <100ciu/g	<3MPN/g	
		us cereus	Listeria	Salmonella	
(wet) <100cfu/g <100cfu/g			Not detected per 25/g	Not detected per 25/g	
		ch Products Only)		2012 2012 2012 2012	
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					