

Issue No:	1	Da	ate:	11/06/2021
Document Approved by:		Lisa Sossen, Accredited Prac	actisin	g Dietitian

1. General Informati	on				
Product Name	Fish Fillet, Green Beans, Corn, Mashed				
	Potato and White Cheese Sauce				
Tautura					
Texture	□ Pureed (Level 4) □ Minced & Moist (Level 5)				
Fluid Consistency					
Supplier Information	Textured Concept Foods Pty Ltd				
	91 Mason Street, Campbellfield, VIC 3061 Enquires made in writing to: info@texturedconceptfoods.com.au				
	-	iceptioous.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.				
,		m local and imported ing	-		
	This is a proudly Australian Owned and Operated Company.				
ID & Traceability	Use by Date (DD/MM/YY) located on the plastic bag.				
	Product Code.				
Barcode Outer	9348501002347				
Barcode Inner (meal)	9348501002279				
Barcode Inner (Sauce/gravy)	9348501002187				
2. Product Characte	ristics				
	Fresh ingredients are cooked and processed to the correct consists				
	The mixture is moulded to resemble the original and recognizable 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.				
	The product is handmade, and weights may vary with each item.				
	There are no nuts used in the processing of the product, however there may be cross contamination from other sources (may contain traces of nuts and other allergens). Random allergen risk testing is undertaken.				
	The production kitchen is HACCP Certified.				
Appearance/Smell/	Fish Fillet served with corn, green beans and piped mashed potato and				
Taste/Characteristics	white cheese sauce.				
	IDDSI tested to comply with Pureed Level 4. Sauce complies with				
	Moderately thick Leve		1		
Serve & Product Code	Product Code	Serves per package	Packages per Carton		
	95020	1 meal			
	95020C	1 meal + sauce	15		
AL LANCE DE					
Net Weight	344g (meal + sauce)				
Product Shelf Life	12 months	.1. 4000	· · · · · · · · · · · · · · · · · · ·		
Method of Storage Keep product frozen below -18°C at all times. Ensure Package and well to prove the product frozen burn. Once the well to prove the product frozen burn.					
	sealed well to prevent freezer burn. Once thawed, use within a hours. Do not re-freeze once thawed.				
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3. Nutritional Information (Calculated with FOODWORKS10)					
Serve size: 344g (1 meal + sauce)		Average Quantity per Serving	Average Quantity per 100g		
Energy		1920kJ (459Cal)	558kJ (133Cal)		
Protein		26.8g	7.8g		
Fat, Total		21.3g	6.2g		
- Saturated		13.6g	3.9g		
Carbohydrate		36.2g	10.5g		
- Sugars		13.5g 3.9g			
Dietary Fibre		6.4g	1.9g		
Sodium		572mg	166mg		
Potassium		1010mg	293mg		
Calcium		474mg	138mg		
Phosphorus		499mg	145mg		
Iron		2.0mg	0.6mg		
Water		246.3g	71.6g		
Allergen /May Contain Statement Country of Origin Additional Nutritional Recommendations Cultural, Religious & Nutrition Claims		333)), Green Beans, Potato Flakes (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours), Full Cream Milk, Skim Milk Powder, Dehydrated Potato, Butter, Cream, Modified Maize Starch (1422), Plain Gluten Free Flour, Vegetable Stock, Canola Oil (Soy Lecithin). SAUCE: Full Cream Milk, Cheese (Cheese [Pasteurized Milk, Salt, Cultures, Enzyme (Rennet)], Anti-Caking Agent (460), Preservative (200)), Parmesan Cheese (Pasteurised Milk, Starter Culture, Non-Animal Rennet, Salt, Lipase, Tapioca Starch), Flour (Wheat), Butter, Smokey Paprika. Contains Cereals Containing Gluten, Contains Gluten, Fish, Milk, Soybeans Made in Australia from 77% Australian Ingredients Consider using a fortified sauce, additional fats and dairy products to enhance the nutritional density of the meal or dessert. Garnish appropriately. N/a			
4. Instruction	s for Co	nsumption and Serving Sugg	estions		
☐ Meat /		ım Oven:			
Vegetable	1. 2. 3. 4.	3. Heat Product through for 8-10 min or until it the core temp is >75°C.			
	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 covered plate in oven or Burlodge tray system. 4. Heat Product through or until lit 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. Main Meal Pre-plated Meal							
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