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| Date: | 17/01/2024 |
| Document Approved by: | Dr Lisa Sossen, Accredited Practising Dietitian, PhD |

| 1. General Information | |
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| Product Name | Roast Chicken, Broccoli, Pumpkin, Mashed Potato with Apricot Sauce |
| Texture | <input checked="" type="checkbox"/> Pureed (Level 4) <input type="checkbox"/> Minced & Moist (Level 5) <input type="checkbox"/> Soft and Bite-sized (Level 6) |
| Fluid Consistency | <input checked="" type="checkbox"/> 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 Characteristics | |
| (MOW photo shown)  | <p>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.</p> <p>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).</p> |
| | <p>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.</p> |
| IDDSI | <p>IDDSI tested to meet Pureed Level 4 guidelines at the time of production.</p> <p>Gravy/Sauce tested to meet Moderately Thick Level 3 at the time of production.</p> <p>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.</p> |



| Barcode / Order code / Product Information | | | | | |
|--|-------------|--|------------|--------------------|-------------------|
| Barcode | IDDSI Level | Product | Order Code | Serves per pack | Serves per Carton |
| 9348501002323 | 4 | Roast Chicken served with Broccoli, Pumpkin & Mashed Potato | 95070 | 1 Meal | |
| 9348501002392 | 4 | Roast Chicken & Apricot Sauce | 95070C | 1 Meal incl. sauce | 15 |
| 9348501002880 | 4 | Roast Chicken with Apricot sauce | 95070s | 1 Meal incl. sauce | |
| Product Shelf Life | | 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) | | | | | |

NUTRITIONAL INFORMATION FOR MEAL WITHOUT SAUCE:

Meal serves:

Roast Chicken 80g, Broccoli 40g, Pumpkin 80g, Potato 75g

Nutritional Information:

| Roast Chicken, Broccoli, Pumpkin And Mashed Potato | | |
|---|------------------------------|---------------------------|
| Pureed Level 4 | | |
| NUTRITION INFORMATION | | |
| Servings per package: 1 | | |
| Serving size: 275g (1 Meal) | | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 1250 kJ (300 Cal) | 456 kJ (109 Cal) |
| Protein | 26.9 g | 9.8 g |
| Fat, total | 7.2 g | 2.6 g |
| - saturated | 3.7 g | 1.3 g |
| Carbohydrate | 28.2 g | 10.2 g |
| - sugars | 11.0 g | 4.0 g |
| Dietary Fibre | 4.9 g | 1.8 g |
| Sodium | 334 mg | 121 mg |
| Potassium | 1010 mg | 366 mg |
| Calcium | 168.4 mg | 61.3 mg |
| Phosphorus | 387.3 mg | 140.8 mg |
| Iron | 1.5 mg | 0.5 mg |

Ingredients: Pumpkin (55%) (Potato (1.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Roast Chicken (29%) (Chicken, Juices From Meat, Skim **Milk** Powder, Potato (0.5%), Olive Oil, Chicken Style Stock, Modified Maize Starch (1422), Mixed Herbs, Onion Powder, Coconut Oil), Broccoli (28%) (Potato (0.5%),



Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Potato (27%) (Potato (25%) (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (**Milk**), Salt, White Pepper).

Contains Milk.

Net weight: 275 g



NUTRITIONAL INFORMATION PRE-PLATED MEAL + SAUCE ON THE SIDE

Meal serves:

Roast Chicken 80g, Broccoli 40g, Pumpkin 80g, Potato 75g, Apricot Sauce 100ml

Nutritional Information:

| Roast Chicken, Broccoli, Pumpkin, Mash, Apricot Sauce | | |
|--|------------------------------|---------------------------|
| Pureed Level 4, Moderately Thick Level 3 | | |
| NUTRITION INFORMATION | | |
| Servings per package: 1 | | |
| Serving size: 375g (1 Meal + Gravy) | | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 1940 kJ (465 Cal) | 518 kJ (124 Cal) |
| Protein | 30.1 g | 8.0 g |
| Fat, total | 19.2 g | 5.1 g |
| - saturated | 11.8 g | 3.1 g |
| Carbohydrate | 39.4 g | 10.5 g |
| - sugars | 15.5 g | 4.1 g |
| Dietary Fibre | 4.9 g | 1.3 g |
| Sodium | 501 mg | 134 mg |
| Potassium | 1130 mg | 300 mg |
| Calcium | 188.3 mg | 50.2 mg |
| Phosphorus | 415.3 mg | 110.7 mg |
| Iron | 1.6 mg | 0.4 mg |

Ingredients: Pumpkin (41%) (Potato (1.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Apricot Sauce (27%) (Chicken Stock (Water, Chicken, Vegetables (Onion, Carrot, Celery)), Apricot Nectar, Cream (**Milk**), Onion, Butter (**Milk**), Plain Gluten Free Flour, Apricot, Garlic, Cornflour, Lemon Pepper), Roast Chicken (21%) (Chicken, Juices From Meat, Skim **Milk** Powder, Potato (0.5%), Olive Oil, Chicken Style Stock, Modified Maize Starch (1422), Mixed Herbs, Onion Powder, Coconut Oil), Broccoli (20%) (Potato (0.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Potato (20%) (Potato (18%) (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (**Milk**), Salt, White Pepper).

Contains Milk.



Net weight: 375 g



NUTRITIONAL INFORMATION FOR PPM MEAL WITH SAUCE:

Meal serves:

Roast Chicken 80g, Broccoli 40g, Pumpkin 80g, Potato 75g, Apricot Sauce 60ml

Nutritional Information:

| Roast Chicken & Veg With Sauce | | |
|---|------------------------------|---------------------------|
| Roast Chicken, Broccoli, Pumpkin, Mashed Potato With Apricot Sauce Pureed Level 4 And Moderately Thick Level 3 | | |
| NUTRITION INFORMATION | | |
| Servings per package: 1 | | |
| Serving size: 352g (Meal & Gravy) | | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 1790 kJ (427 Cal) | 507 kJ (121 Cal) |
| Protein | 30.4 g | 8.6 g |
| Fat, total | 16.4 g | 4.7 g |
| - saturated | 9.9 g | 2.8 g |
| Carbohydrate | 36.8 g | 10.5 g |
| - sugars | 14.5 g | 4.1 g |
| Dietary Fibre | 4.9 g | 1.4 g |
| Sodium | 463 mg | 131 mg |
| Potassium | 1100 mg | 312 mg |
| Calcium | 183.6 mg | 52.2 mg |
| Phosphorus | 408.5 mg | 116.1 mg |
| Iron | 1.6 mg | 0.5 mg |

Ingredients: Pumpkin (43%) (Potato (1.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Roast Chicken (23%) (Chicken, Juices From Meat, Skim **Milk** Powder, Potato (0.5%), Olive Oil, Chicken Style Stock, Modified Maize Starch (1422), Mixed Herbs, Onion Powder, Coconut Oil), Apricot Sauce (22%) (Chicken Stock (Water, Chicken, Vegetables (Onion, Carrot, Celery)), Apricot Nectar, Cream (**Milk**), Onion, Butter (**Milk**), Plain Gluten Free Flour, Apricot, Garlic, Cornflour, Lemon Pepper), Broccoli (22%) (Potato (0.5%), Skim **Milk** Powder, Vegetable Stock, Coconut Oil), Potato (21%) (Potato (20%) (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (**Milk**), Salt, White Pepper).

Contains Milk.

Net weight: 375 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 & Nutrition Claims | Textured 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 batch run as required. |
| 4. Instructions for Consumption and Serving Suggestions | |
| <input type="checkbox"/> Meat / Vegetable | <p>For Steam Oven:</p> <ol style="list-style-type: none"> 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. |
| <input type="checkbox"/> | <p>For Dry Heat e.g. Burlodge:</p> <ol style="list-style-type: none"> 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. |
| <input type="checkbox"/> | <p>For Home Microwave, plated and covered with glad wrap:</p> <ol style="list-style-type: none"> 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. |
| <input checked="" type="checkbox"/> | <p>Home user/ Main Meal Pre-plated Meal</p> <p>Plate Frozen Products And Cover With Cling Wrap/cover. No need to unwrap pre-plated meal.</p> <p>Defrost Approx. 4 Hours Or In The Fridge Overnight.</p> <p>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.</p> <p>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!</p> |
| <input checked="" type="checkbox"/> | Meals on Wheels Container |



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|---|--|-----------------------------------|-------------------------------------|
| | <ol style="list-style-type: none"> 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 steam. 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 microwave. 6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy your meal. 7. Note: Heating from a thawed meal provides the best results. | | |
| <input type="checkbox"/> | <p>Sauce (individually packaged)</p> <ol style="list-style-type: none"> 1. Sauce can be heated from frozen. 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. 4. Open the sauce package carefully and pour over the meal. | | |
| <input type="checkbox"/> Biscuits / Cakes/ Fruit | <p>Remove from packaging. Place frozen items on the serving plate.</p> <ol style="list-style-type: none"> 1. Cover the plate with plastic wrap or a cover and thaw the product slowly under refrigerated conditions (4°C), This can be done overnight or 1-3 hours before serving. Biscuits will take a shorter time to thaw compared to the cakes. 2. Garnish with cream, yoghurt, custard, ice cream. | | |
| 5. Microbiological Criteria Random Monthly Testing includes: | | | |
| Std Plate Count <1,000,000cfu/g | Coagulase Positive Staphylococci <100cfu/g | Coliforms <100cfu/g | Escherichia Coli <3MPN/g |
| Clostridium Perfringens (wet) <100cfu/g (Poultry Products Only) | Bacillus cereus <100cfu/g (Starch Products Only) | Listeria Not detected per 25/g | Salmonella Not detected per 25/g |
| 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 | | | |