

# **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	tion			
Product Name	Chasseur Sauce MODERATELY THICK			
Texture	☐ Pureed (Level 4) ☐ Minced & Moist (Level 5)			
	☐ Soft and Bite-sized			
	(Level 6)			
Fluid Consistency				
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 Characte	eristics			
	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 Chasseur Sauce, smooth and thick.			
	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	Gravy/Sauce tested to meet <i>Moderately Thick Level 3</i> at the time of			
	production.			
	IDDCI testing at the point of coming is recommended to answer the			
	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.			
	recipe formulations are adjusted, of new products are developed.			



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Barcode / Order code / Product Information						
Barcode	IDDSI Level		Product	Order Code	Serves per pack	Serves per Carton
9348501000572	3		Chasseur Sauce	S0002C	4/pk	12
9348501001708	3		Chasseur Sauce	S0002	4/pk	
9348501002231	3		Chasseur Sauce p/c	S0002P	1 serve per pack	
Product Shelf Life 12			12 months FROZEN PRODUCT			
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 hours. Do not re-freeze once thawed.			
3. Nutrition and Allergen Information (Calculated with FOODWORKSONLINE)						

Chasseur Sauce					
MODERATELY THICK LEVEL 3					
NUTRITION INFORMATION					
Servings per package: 4					
Serving size: 100g (1 P	Serving size: 100g (1 Portion)				
	Average Quantity per Serving	Average Quantity per 100g			
Energy	555 kJ (133 Cal)	555 kJ (133 Cal)			
Protein	8.7 g	8.7 g			
Fat, total	6.1 g	6.1 g			
- saturated	3.9 g	3.9 g			
Carbohydrate	9.8 g	9.8 g			
- sugars	1.1 g	1.1 g			
Dietary Fibre	LESS THAN 0.1 g	LESS THAN 0.1 g			
Sodium	260 mg	260 mg			
Potassium	200 mg	200 mg			
Calcium	15.9 mg	15.9 mg			
Phosphorus	65.0 mg	65.0 mg			
Iron	0.4 mg	0.4 mg			

Ingredients: Veal And Beef Stock (Water, Veal & Beef Bones, Onions, Tomatoes, Carrots, Tomato Paste, Celery, Garlic, Canola Oil, Bay Leaves, Black Pepper), Tomatoes (Tomatoes (99%) (Reconstituted, Paste (Includes Skin And Seeds)), Salt), Onion, Shortcut Bacon, White Wine (Milk) (White Wine, Salt, Preservative (220)), Butter (Milk), Plain Gluten Free Flour, Tomato Soup, Garlic, Cornflour, Mixed Herbs.

### Contains Milk.

Net weight: 100 g



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Country of Origin	
Country of Origin	Made in Australia from
	at least 25% Australian ingredients
Additional Nutritional	, , , , , , , , , , , , , , , , , , , ,
Recommendations	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 to
	HACCP standards is conducted between each product and within each
A location at an	batch run as required.
	s for Consumption and Serving Suggestions
☐ Meat /	For Steam Oven:
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.
	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.
	<ol> <li>Remove plastic wrap or cover before serving.</li> <li>Serve with gravy/sauce and mashed potato/starch accompaniment.</li> </ol>
	For Dry Heat e.g. Burlodge:
	1. 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:
	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



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	Migroupus Domous The Plate From The Migroupus And Domous The Clina					
	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					
	Thaw in the fridge (best done overnight).					
		<ol> <li>Thaw in the mage (best done overnight).</li> <li>Place the meal in the microwave, covered. Heat for 3 ½ to 4 minutes on</li> </ol>				
	high.					
	3. Alternatively, remove the frozen meal from the package, place it on your					
			microwave-safe plastic wrap. Heat for 2 ½			
	minutes on high w	ith 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 throu	_				
	5. Use oven gloves to remove the container or plate from the r					
	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy meal.					
		a a thawad maal provides th	a hast results			
	7. Note: Heating from a thawed meal provides the best results.  Sauce (individually packaged)					
	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 pa	kage in the microwave and heat on high for 2 ½				
	minutes.					
	4. Open the sauce package carefully and pour over the meal.					
☐ Biscuits /	, , ,	lace frozen items on the serv	<u> </u>			
Cakes/ Fruit	-	th plastic wrap or a cover an				
	•	conditions (4°C), This can be				
	hours before serving. Biscuits will take a shorter time to thaw compared to the cakes.					
		n, yoghurt, custard, ice crear	m.			
5 Microbiologica	al Criteria Random Monthly		111.			
Std Plate Count	Coagulase Positive	Coliforms <100cfu/g	Escherichia Coli			
<1,000,000cfu/g	Staphylococci <100cfu/		<3MPN/g			
Clostridium Perfringens		Listeria	Salmonella			
(wet) <100cfu/g	<100cfu/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						