

Product Specification SheetABN 55 160 377 346

Date:	04/01/2024		
Document Approved by:		Dr Lisa Sossen, Accredited Practising Dietitian, PhD	

1. General Informatio	n			
Product Name	Sweet Potato PUREE			
Texture	□ 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 Characteris				
	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 slices of sweet potato.			
	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 Pureed Level 4 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.			



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Barcode / Order code / Product Information						
Barcode	IDDSI Lev	el	Product	Order Code	Serves per pack	Serves per Carton
9348501001074	4		Sweet Potato Slices	89001C	36/pk (18 Serves)	6
9348501002545	4		Sweet Potato Slices	89001	36/pk (18 Serves)	
Product Shelf Life		12 ו	months FROZEN PRODUCT			
se			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)						

Sweet Potato Slice	es			
Pureed Level 4				
NUTRITION INFORMATION				
Servings per packa	ge: 18			
Serving size: 45g (2	2 slices)			
	Average Quantity per	Serving Average Quantity per 100g		
Energy	171 kJ (41 Cal)	379 kJ (91 Cal)		
Protein	2.0 g	4.3 g		
Fat, total	LESS THAN 0.1 g	0.2 g		
- saturated	LESS THAN 0.1 g	LESS THAN 0.1 g		
Carbohydrate	7.2 g	16.0 g		
- sugars	2.6 g	5.7 g		
Dietary Fibre	1.2 g	2.8 g		
Sodium	9 mg	19 mg		
Potassium	130 mg	289 mg		
Calcium	17.4 mg	38.7 mg		
Phosphorus	27.2 mg	60.5 mg		
Iron	0.2 mg	0.5 mg		

Ingredients: Sweet Potato (95%), Whey Protein Isolate (Milk), Potato, Vegetable Stock, Coconut Oil.

Contains Milk.

Net weight: 405 g

Country of Origin	Made in Australia from at least 98% Australian ingredients		
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.		



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Cultural, Religious & Nutrition Claims		pr HA	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	4. Instructions for Consumption and Serving Suggestions					
	Vegetable	refr	rer plate with plastic wrap or a cover and thaw product slowly under rigerated conditions (4°C), This can be done overnight or 3 hours prior neating.			
			Place the plate on steamer racks and oven on "steam" setting.			
			at Product through for 8-10 min or until it the core temp is >75°C.			
			nove plastic wrap or cover before serving.			
		5. Serv	ve with gravy/sauce and mashed potato/starch accompaniment.			
		For Dry Hea	at e.g. Burlodge:			
		wat				
			ver the plate with suitable oven-proof wrap or a cover. Keep product zen until heating.			
		3. Plac	ce the covered plate in the oven or Burlodge tray system.			
			at Product through or until it the core temp is >75°C. Each heating tem will vary.			
	5.		nove wrap or cover before serving.			
			ve with gravy/sauce and mashed potato/starch accompaniment.			
\boxtimes		For Home Microwave, plated and covered with glad wrap:				
		refr	ver plate with plastic wrap or a cover and thaw product slowly under rigerated conditions (4°C), This can be done overnight or 3 hours prior neating.			
			ce a glass of water in the microwave with the plate.			
			at on high for 1 min 30 secs or until the product is heated right bugh. Each microwave will vary.			
	4.		Remove wrap or cover before serving.			
		5. Serv	ve with gravy/sauce and mashed potato/starch accompaniment.			
		Home user,	/ Main Meal Pre-plated Meal			
		Plate Froze pre-plated	n Products And Cover With Cling Wrap/cover. No need to unwrap meal.			
		Defrost App	prox. 4 Hours Or In The Fridge Overnight.			
		COMMERC	IAL: Preset Oven To Steam For 5 Minutes. Place The Covered Plate			
		In The Over	n. Heat Through For 9-11 Minutes. Remove The Plate From The			
		Oven. Care	Carefully Remove Cling Wrap/cover As Steam Can Burn. Add			
		Sauce/grav	y And Serve.			
		MICROWAY	WAVE: Place A Cup Of Water In The Microwave. Heat The Covered			
		Thawed Me	eal For 1-3 Minutes On High (heating Time Will Vary With			
			s). Remove The Plate From The Microwave And Remove The Cling r To Avoid Burning. Add Sauce/gravy And Serve. Enjoy!			
			/heels Container			
			w in the fridge (best done overnight).			
			ce the meal in the microwave, covered. Heat for 3 ½ to 4 minutes on			
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3. Alternatively, remove the frozen meal from the package, place it o						
		plate and cover it with microwave-safe plastic wrap. Heat for 2 $\%$				
		minutes on high with a glass of water placed in the microwave to create				
		steam.				
	fferent, so check that the r	neal is piping hot and				
	heated right through.					
5. Use oven gloves to remove the container or plate from the mic						
	6. Carefully remove the lid or plastic wrap, as the steam is hot. Enjoy					
	meal.					
	7. Note: Heating from a thawed meal provides the best results.					
□ Sauce (individually packaged)						
		Sauce can be heated				
•			r in the microwave with the sauce. This provides			
additional moisture						
	3. Place the sauce package in the microwave and heat on high for 2					
	minutes.					
	4. Open the sauce package carefully and pour over the meal.					
_	Remove from packaging. Place frozen items on the serving plate.					
Cakes/ Fruit	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 compa					
	_	to the cakes.				
			yoghurt, custard, ice crean	າ. 		
		a Random Monthly T				
Std Plate Count		gulase Positive	Coliforms <100cfu/g	Escherichia Coli		
<1,000,000cfu/g Staphylococci <100cfu/				<3MPN/g		
Clostridium Perfringens		illus cereus	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						