




Issue No:	1	Date:	13/11/2022
Document Approved by:	Lisa Sossen, Accredited Practising Dietitian		

1. General Information			
Product Name	Chicken – Soft and Bite Sized		
Texture	<input type="checkbox"/> Pureed (Level 4)	<input type="checkbox"/> Minced & Moist (Level 5)	
	<input checked="" type="checkbox"/> Soft & Bite Sized (Level 6)		
Fluid Consistency	<input 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.		
Barcode Outer	9348501002590		
Barcode Inner	9348501002583		
2. Product Characteristics			
	Fresh ingredients are cooked and processed to the correct consistency. 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. Our products are designed to be used with the IDDSI Framework. We perform IDDSI testing using the IDDSI tool with our in-house quality team and an independent Speech Pathologist. Our products are designed to meet IDDSI standards. All products should be tested at the time of service after re-heating and/or plating as there are changes in products that naturally occur with heating methods, standing times and moisture added to the meals. Foods may need to be adjusted to meet the IDDSI framework using sauces or removing dry parts if overheated. Our products are hand-made, so there will be some variability.		
Appearance/Smell/Taste/Characteristics	Pieces of soft moist chicken ≤ 1.5x1.5cm		
Serve & Product Code	Product Code	Serves per package	Packages per Carton
	25000	6	
	25000C	6	6
Net Weight	690g		



Product Shelf Life	12 months
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. Nutritional Information (Calculated with FOODWORKS10)

Serve size: 115g	Average Quantity per Serving	Average Quantity per 100g
Energy	633kJ (151Cal)	550kJ (131Cal)
Protein	32.2g	28.0g
Fat, Total	2.3g	2.0g
- Saturated	0.7g	0.6g
Carbohydrate	less than 0.1g	less than 0.1g
- Sugars	less than 0.1g	0.0g
Dietary Fibre	less than 0.1g	less than 0.1g
Sodium	377mg	328mg
Potassium	491mg	427mg
Calcium	42.3mg	36.8mg
Phosphorus	400mg	348mg
Iron	0.6mg	0.5mg
Water	78.4g	64.1g
Ingredients	Chicken (99%), Chicken Style stock, Bicarb Soda.	
Allergen /May Contain Statement	None	
Country of Origin	Made in Australia from 100% 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.	
Cultural, Religious & Nutrition Claims	Meat is Halal Certified	

4. Instructions for Consumption and Serving Suggestions

<input checked="" type="checkbox"/> Meat / Vegetable	<p>For Steam Oven:</p> <ol style="list-style-type: none"> 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. Place the plate on steamer racks and oven on “steam” setting. Heat Product through for 8-10 min or until it the core temp is >75°C. Remove plastic wrap or cover before serving. 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"> 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. Place covered plate in oven or Burlodge tray system. Heat Product through or until it the core temp is >75°C. Each heating system will vary. Remove wrap or cover before serving.



<input type="checkbox"/>	<p>6. Serve with gravy/sauce and mashed potato/starch accompaniment.</p> <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. <p>Serve with gravy/sauce and mashed potato/starch accompaniment.</p>		
<input type="checkbox"/>	<p>Main Meal Pre-plated Meal</p> <ol style="list-style-type: none"> 1. Heating from thawed meal provides best results. Thaw in the fridge. 2. Place the sealed plate in the vacuum bag into the microwave. 3. Place a cup of water in the microwave with the meal. This provides additional moisture and steam. 4. Heat for 2 ½ minutes on high. (If frozen, 3 ½ minutes) 5. Use oven gloves to carefully remove the plate from the microwave. 6. Remove the plate carefully from the package and add your sauce. 		
<input type="checkbox"/>	<p>Sauce (individual 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 sauce package in the microwave and heat on high for 2 ½ minutes. 4. Open sauce package carefully and pour over meal. 		
<input type="checkbox"/> <p>Biscuits / Cakes/ Fruit</p>	<p>Remove from packaging. Place frozen items on the serving plate.</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 1-3 hours prior to serving. Biscuits will take a shorter time to thaw compared to the cakes. 2. Garnish with cream, yoghurt, custard, ice cream. 		
<p>5. Microbiological Criteria Random Monthly Testing includes:</p>			
<p>Std Plate Count <1,000,000cfu/g</p>	<p>Coagulase Positive Staphylococci <100cfu/g</p>	<p>Coliforms <100cfu/g</p>	<p>Escherichia Coli <3MPN/g</p>
<p>Clostridium Perfringens (wet) <100cfu/g (Poultry Products Only)</p>	<p>Bacillus cereus <100cfu/g (Starch Products Only)</p>	<p>Listeria Not detected per 25/g</p>	<p>Salmonella Not detected per 25/g</p>
<p>Allergen Risk Testing (random) gluten, egg, fish, peanut, tree nut, sesame, soybean, milk, dairy, shellfish, lupin</p>			