

Product Specification Sheet ABN 55 160 377 346

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

1. General Information							
Product Name	Lamb – Soft and Bite Sized						
Texture	Pureed (Level 4)	□ Minced &	Moist (Level 5)				
	Soft & 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		<u>s.com.au</u>				
	Website: www.texturedconceptfoods.com.au						
	Contact: Darren Benfell						
	Tel: +61 (03) 9357 6007						
Country of Origin	Textured Concept Foods is manual		Australia. Products are				
	made from local and imported in	-					
	This is a proudly Australian Owne		iny.				
ID & Traceability	Use by Date (DD/MM/YY) located	i on the plastic bag.					
Barcode Outer	Product Code.						
Barcode Inner	9348501002637						
	Barcode Inner 9348501002620 2. Product Characteristics						
Z. PIUUULI CIId		processed to the corre	at consistoney. The				
N. Mar	Fresh ingredients are cooked and		ct consistency. The				
a contraction	product is blast frozen to maintain high quality. The product is packaged in a freezer-safe container and vacuum sealed in a						
	resealable bag.						
State State	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. For						
	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/	variability. Pieces of soft moist Lamb ≤1.5x1.5cm to meet IDDSI framework standards.						
Taste/Characteristics							
Serve & Product Code	Product Code	Serves per package	Packages per Carton				
	34000	6					
	34000C	6	6				
		-	-				
Net Weight	690g		I				
iver weight	0908						



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Product Shelf Life	12 months				
Method of Storage	Кеер р	roduct frozen below -18°C at all tim	nes. Ensure Packaging is sealed well		
		ent freezer burn. Once thawed, use within 24 to 48 hours. Do not re-			
freeze once thawed.					
	nforma	tion (Calculated with FOODWORKS			
Serve size: 115g		Average Quantity per Serving	Average Quantity per 100g		
Energy		879kJ (210Cal)	764kJ (183Cal)		
Protein		32.9g	28.6g		
Fat, Total		8.6g	7.5g		
- Saturated		3.1g	2.7g		
Carbohydrate		less than 0.1g	less than 0.1g		
- Sugars		less than 0.1g	less than 0.1g		
Dietary Fibre		less than 0.1g	less than 0.1g		
Sodium		423mg	368mg		
Potassium		589mg	512mg		
Calcium		35.2mg	30.6mg		
Phosphorus		430mg	374mg		
Iron		3.5mg	3.0mg		
Water		70.1g	61.0g		
Ingredients		Lamb (99%), Beef Style Stock, Bio	Carb Soda		
Allergen /May Contain Statement		None			
Country of Origin		Made in Australia from 100% Australian ingredients			
Additional Nutritional		Consider using a fortified sauce, additional fats and dairy products to			
Recommendations		enhance the nutritional density of the meal or dessert. Garnish			
		appropriately.			
Cultural, Religious & Nu Claims	utrition	Meat is Halal Certified			
4. Instructions	for Cor	sumption and Serving Sug	gestions		
🛛 Meat /	For Ste	am 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.			
	4. 5	Remove plastic wrap or cover before	-		
	5. Serve with gravy/sauce and mashed potato/starch accompaniment. For Dry Heat e.g. Burlodge:				
	1.		ter, 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 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.			
	6.	Serve with gravy/sauce and mashed potato/starch accompaniment.			
For Home Microwave, plated and covered with glad wrap:					



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