

## **Product Specification Sheet**ABN 55 160 377 346

Date:	13/06/2024	
Document Ap	oproved by:	Dr Lisa Sossen, Accredited Practising Dietitian, PhD

1. General Information				
Product Name	Coconut Chickpea Curry PUREE			
Texture	□ Minced & Moist (Level 5)			
	☐ Soft and Bite-sized			
Fluid Consistence	(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: <a href="mailto:info@texturedconceptfoods.com.au">info@texturedconceptfoods.com.au</a> Website: <a href="mailto:www.texturedconceptfoods.com.au">www.texturedconceptfoods.com.au</a>			
	Contact: Darren Benfell			
	Tel: +61 (03) 9357 6007			
Country of Origin	Textured Concept Foods is manufactured in Melbourne,			
- <del>-</del>	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 Characteristic				
	Fresh ingredients are cooked and processed to the correct			
	consistency. The mixture is moulded to resemble the original and			
在每一个直接到6.2%。 2015年	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.			
	Sealed III a resealable bag.			
	This product resembles a chickpea curry with a coconut base.			
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	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 <b>Pureed Level 4</b> guidelines at the time of			
	production.			
	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 coo	le / Produc	t				
Barcode	IDDSI Level		Product	Order Code	Serves per pack	Serves per Carton
9348501000305	4		Coconut Chickpea Curry	74010C	4/pk	10
9348501001432	4		Coconut Chickpea Curry	74010	4/pk	
Product Shelf Life 12 r			2 months FROZEN PRODUCT			
seal			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 nours. Do not re-freeze once thawed.			
3. Nutrition	and Alle	rgei	n Information (Calculated	d with FOOD\	WORKSONLINE)	

Coconut Chickpea Curry				
Pureed Level 4				
NUTRITION INFORMATION				
Servings per package: 4				
Serving size: 110g (1	Portion)			
	Average Quantity per Serving	Average Quantity per 100g		
Energy	485 kJ (116 Cal)	441 kJ (105 Cal)		
Protein	5.1 g	4.6 g		
Fat, total	5.0 g	4.5 g		
- saturated	3.2 g	3.0 g		
Carbohydrate	10.9 g	9.9 g		
- sugars	LESS THAN 1 g	LESS THAN 1 g		
Dietary Fibre	4.2 g	3.8 g		
Sodium	99 mg	90 mg		
Potassium	147 mg	133 mg		
Calcium	35.2 mg	32.0 mg		
Phosphorus	67.0 mg	60.9 mg		
Iron	1.8 mg	1.6 mg		

Ingredients: Chickpeas (50%) (Rehydrated Dried Chick Peas (60%), Water, Salt, Antioxidant: Ascorbic Acid.), Red Lentil, Coconut Cream (15%) (Coconut Extract (65%), Water, Stabiliser (466), Emulsifier (435)), Water, Curry Powder (1.5%).

Net weight: 440 g

Country of Origin	Made in Australia from at least 34% 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		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. Ins	tructions for Co	onsumption and Serving Suggestions			
Veget		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.			
		Serve with gravy/sauce and mashed potato/starch accompaniment.			
$\boxtimes$	-	Heat e.g. Burlodge:			
		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.			
		Serve with gravy/sauce and mashed potato/starch accompaniment.			
$\boxtimes$	For Hor	ne Microwave, plated and covered with glad wrap:			
		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 a glass of water in the microwave with the plate.			
		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 u	ser/ Main Meal Pre-plated Meal			
		ozen Products And Cover With Cling Wrap/cover. No need to unwrap ted meal.			
	Defrost	Approx. 4 Hours Or In The Fridge Overnight.			
	COMM	ERCIAL: Preset Oven To Steam For 5 Minutes. Place The Covered Plate			
	In The 0	Oven. Heat Through For 9-11 Minutes. Remove The Plate From The			
	Oven. C	Carefully Remove Cling Wrap/cover As Steam Can Burn. Add			
	Sauce/g	gravy And Serve.			
	MICRO'	WAVE: Place A Cup Of Water In The Microwave. Heat The Covered			
Thawed		Meal For 1-3 Minutes On High (heating Time Will Vary With			
		aves). Remove The Plate From The Microwave And Remove The Cling over To Avoid Burning. Add Sauce/gravy And Serve. Enjoy!			
		on Wheels Container			
_		Thaw in the fridge (best done overnight).			
		Place the meal in the microwave, covered. Heat for 3 ½ to 4 minutes on high.			
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	3.	•	e the frozen meal from the		
		plate and cover it with microwave-safe plastic wrap. Heat for 2 ½			
minutes on high with			n 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.	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.				
□ Sauce (individually packaged)					
		Sauce can be heated			
l '			in the microwave with the sauce. This provides		
additional moisture a					
	3.	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.			
	Remove from packaging. Place frozen items on the serving plate.			<b>.</b>	
Cakes/ Fruit	1.	<ol> <li>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</li> </ol>			
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		to the cakes.	. Biscuits will take a shorter	r time to thaw compared	
	2		vogburt custard iso sroam		
E			yoghurt, custard, ice cream	l.	
		ia Random Monthly T			
Std Plate Count Coagulase Positive			Coliforms <100cfu/g	Escherichia Coli	
<1,000,000cfu/g Staphylococci <100cfu/g				<3MPN/g	
Clostridium Perfringens Bacillus 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					