



Issue No:	1	Date:	25/10/2025
Document Approved by:	Dr Lisa Sossen, Accredited Practising Dietitian		

1. General Information	
<b>Product Name</b>	<b>Classic Gravy</b>
<b>Texture</b>	<input type="checkbox"/> Pureed (Level 4) <input type="checkbox"/> Minced & Moist (Level 5) <input type="checkbox"/> Soft & Bite Sized (Level 6)
<b>Fluid Consistency</b>	<input checked="" type="checkbox"/> <b>Moderately Thick (Level 3)</b>
<b>Supplier Information</b>	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="http://www.texturedconceptfoods.com.au">www.texturedconceptfoods.com.au</a> Contact: Dr Lisa Sossen Tel: +61 (03) 9357 6007
<b>Country of Origin</b>	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.
<b>ID &amp; Traceability</b>	Use by Date (DD/MM/YY) located on the plastic bag. Product Code.
2. Product Characteristics	
	<p>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.</p> <p>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.</p> <p>The production kitchen is HACCP Certified.</p>
<b>IDDSI / Appearance/Smell/ Taste/Characteristics</b>  	<p>IDDSI audit testing of each batch to Moderately Thick Level 3 criteria. Funnel test &gt;8ml remaining after 10 sec flow AND Fork Drip Test slowly flows/dollops through prongs of the fork.</p> <p>A rich and versatile gravy base made with starches, vegetable extracts, and tomato paste, ideal for adding depth and body to sauces and dishes. Appearance: Smooth, medium-brown sauce with a glossy finish. Texture: Thickened, velvety consistency that coats food evenly. Flavour: Savoury and well-rounded with umami notes from yeast extract, onion, and spices, balanced by a hint of sweetness.</p>



Barcode / Order code / Product Information					
Barcode	IDDSI Level	Product	Order Code	Serves per pack	Serves per Carton
9348501003313	3	Classic Gravy	S0013	20	
9348501003382	3	Classic Gravy	S0013C	20	8
<b>Net Weight</b>		1000g			
<b>Product Shelf Life</b>		Use by date on package is the chilled use by date of 42 days from DOM. Textured Concept Foods has frozen the sauce/gravy at DOM; therefore, the Use by Date FROZEN is 12 months of the chilled use by date of manufacture.			
<b>Method of Storage</b>		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.			
<b>3. Nutritional Information (Calculated with FOODWORKSonline)</b>					

<b>Classic Gravy</b>		
Moderately Thick IDDSI Level 3		
<b>NUTRITION INFORMATION</b>		
Servings per package: 20		
Serving size: 50g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	76 kJ (18 Cal)	152 kJ (36 Cal)
Protein	LESS THAN 1 g	LESS THAN 1 g
Fat, total	1.4 g	2.8 g
- saturated	LESS THAN 1 g	LESS THAN 1 g
Carbohydrate	1.3 g	2.6 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	25 mg	50 mg

Ingredients: Water, Gravy Powder {Modified Maize Starch (1422), Rice Flour, Maltodextrin (Maize), Salt, Flavour, Sugar, Yeast Extract, Vegetable Oil, Onion, Colour (150c) Food acid (330), Spice, Vegetable Gum (415)}, Canola Oil, Tomato Paste, Corn Starch.

<b>Allergen /May Contain</b>	None
<b>Statement</b>	Made in a factory with other allergens.
<b>Country of Origin</b>	Made in Australia from 94% Australian Ingredients



		 <p>Made in Australia from at least 94% Australian ingredients</p>	
<b>Additional Nutritional Recommendations</b>		n/a	
<b>Cultural, Religious &amp; Nutrition Claims</b>		N/a	
<b>4. Instructions for Consumption and Serving Suggestions</b>			
<b>Storage and Defrosting</b> All products are frozen and stored at -18°C Sauce can be defrosted in the refrigerator overnight or heated from frozen.			
<input checked="" type="checkbox"/> <b>Sauce/Gravy</b>	1) Stove Top: Pour contents into a pot. Heat gently for 10–15 minutes, stirring occasionally. Be careful that the sauce does not reduce further as it will become too thick.		
<input checked="" type="checkbox"/>	2) In Bag – Oven: Place sealed bag in a combi oven. Steam at 85°C for 30–40 minutes.		
<input checked="" type="checkbox"/>	3) In Bag – Boiling Water: Place sealed bag in simmering water for 25–35 minutes.		
<input checked="" type="checkbox"/>	For Food Safety Purposes: Ensure that product core temperature reaches above 78°C. Cooking instructions provided are a guide only.		
<b>Serving Suggestion</b>	Textured Concept Foods range is versatile. Soft and bite sized meat and vegetables can be used in other dishes (e.g. casseroles, add meat to soups) for Easy to chew (Level 7) for softer product outcomes. Textured Concept Foods products are intended to have a sauce/gravy added to the meals for variety of flavours and enable menu matching. Specific flavours are not infused into Textured Concept Foods products which is intended to provide the versatility of product.		
<b>5. Microbiological Criteria Random Monthly Testing includes:</b>			
Std Plate Count <1,000,000cfu/g	Coagulase Positive Staphylococci <100cfu/g	Coliforms <100cfu/g	Escherichia Coli <3MPN/g
Clostridium Perfringens (wet) <100cfu/g (Poultry Products Only)	Bacillus cereus <100cfu/g (Starch Products Only)	Listeria Not detected per 25/g	Salmonella Not detected per 25/g
Allergen Risk Testing (random): Gluten, Wheat, Egg, Fish, Mollusc, Milk, Peanut, Soy, Tree Nuts, Almond, Brazil Nut, Cashew, Hazelnut, Sesame, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Lupin			