



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

1. General Information	
Product Name	Napoli Sauce
Texture	<input type="checkbox"/> Pureed (Level 4) <input type="checkbox"/> Minced & Moist (Level 5) <input type="checkbox"/> Soft & Bite Sized (Level 6)
Fluid Consistency	<input checked="" 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: Dr Lisa Sossen 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 Characteristics	
	<p>Fresh ingredients are cooked and processed to the correct consistency. The product is blast frozen to maintain a high quality.</p> <p>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>
IDDSI / Appearance/Smell/ Taste/Characteristics 	<p>IDDSI audit testing of each batch to Moderately Thick Level 3 criteria. Funnel test >8ml remaining after 10 sec flow AND Fork Drip Test slowly flows/dollops through prongs of the fork.</p> <p>A classic Italian-style tomato sauce made with ripe tomatoes and aromatic seasonings. Appearance: Vibrant deep-red sauce. Texture: Thick, rich, and pourable with a silky consistency. Flavour: Bright and tangy tomato base sauce balanced with savoury onion, garlic, and olive oil.</p>



Barcode / Order code / Product Information					
Barcode	IDDSI Level	Product	Order Code	Serves per pack	Serves per Carton
9348501003344	3	Napoli Sauce	S0016	20	
9348501003412	3	Napoli Sauce	S0016C	20	8
Net Weight		1000g			
Product Shelf Life		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.			
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 FOODWORKSonline)					

Napoli Sauce		
Moderately Thick IDDSI Level 3		
NUTRITION INFORMATION		
Servings per package: 20		
Serving size: 50g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	167 kJ (40 Cal)	334 kJ (80 Cal)
Protein	1.4 g	2.8 g
Fat, total	1.1 g	2.1 g
- saturated	LESS THAN 1 g	LESS THAN 1 g
Carbohydrate	5.0 g	10.1 g
- sugars	3.6 g	7.2 g
Sodium	280 mg	560 mg

Ingredients: Tomato, Tomato Paste (Tomato, Citric Acid), Onion Powder, Garlic Powder, Salt, Olive Oil.

Allergen /May Contain Statement	None Made in a factory with other allergens.
Country of Origin	Made in Australia from 10% Australian Ingredients 



Additional Nutritional Recommendations	n/a					
Cultural, Religious & Nutrition Claims	N/a					
4. Instructions for Consumption and Serving Suggestions						
Storage and Defrosting						
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"/> Sauce/Gravy	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.					
Serving Suggestion	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.					
5. Microbiological Criteria Random Monthly Testing includes:						
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						