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| Issue No: | 1 | Date: | 07/12/2025 |
| Document Approved by: | Dr Lisa Sossen, Accredited Practising Dietitian | | |

1. General Information

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| Product Name | Pre-Plated Meal 95119s Roast Chicken, Spinach, Carrots, Mashed Potato & Classic Gravy |
| Texture | <input checked="" type="checkbox"/> Pureed (Level 4) <input type="checkbox"/> Minced & Moist (Level 5) <input 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: 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



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.




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| <p>IDDSI / Appearance/Smell/ Taste/Characteristics</p> <div style="text-align: center;">  <p>4</p> </div> | <p>IDDSI audit testing of each batch to Pureed Level 4. Passes critical appearance: there are no lumps. Passes the fork drip test: passes the fork drip test (sits on a mound on the fork) and does not drip or flow though the fork. Passes the Spoon Tilt Test: holds shape on teaspoon, fluid sides off teaspoon with little food left (not sticky).</p> <p>Product is characteristic in taste and smell of freshly cooked chicken and vegetables.</p> |
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| Barcode / Order code / Product Information | | | | | |
|---|-------------|--|------------|--------------------|-------------------|
| Barcode | IDDSI Level | Product | Order Code | Serves per pack | Serves per Carton |
| 9348501003016 | 4 | Roast Chicken, Veg with Classic Gravy | 95119s | 1 Meal incl. Sauce | |
| 9348501003092 | 4 | Mixed Box Pre-plated Meals 95127s, 95020s, 95119s, 95070s,95050s, 95113s, 95115s, 95118s, 95060s, 95128s, 95102s, 95090s, 95040s, 95100s, 95010s | 95002C | 1 Meal per pack | 15 |
| Net Weight | | 310g | | | |
| Product Shelf Life | | 12 months of Use by Date | | | |
| 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) | | | | | |

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| Roast Chicken, Veg with Classic Gravy | | |
| Roast Chicken, Spinach, Carrots, Mashed Potato & Classic Gravy. Pureed Level 4, Moderately Thick Level 3 | | |
| NUTRITION INFORMATION | | |
| Servings per package: 1 | | |
| Serving size: 310g (Meal & Gravy) | | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 1240 kJ (296 Cal) | 399 kJ (95 Cal) |
| Protein | 29.8 g | 9.6 g |
| Fat, total | 8.8 g | 2.8 g |
| - saturated | 2.8 g | LESS THAN 1 g |
| Carbohydrate | 22.0 g | 7.1 g |

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| - sugars | 8.5 g | 2.7 g |
| Dietary Fibre | 4.4 g | 1.4 g |
| Sodium | 438 mg | 141 mg |
| Potassium | 862 mg | 278 mg |
| Calcium | 253.9 mg | 81.9 mg |
| Phosphorus | 383.2 mg | 123.6 mg |
| Iron | 1.9 mg | 0.6 mg |

Ingredients: Carrots (31%) (Potato (0.5%), Skim **Milk** Powder, Vegetable Stock), Classic Gravy (29%) (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), Roast Chicken (26%) (Chicken, Juices From Cooked Meat, Skim **Milk** Powder, Potato (0.5%), Olive Oil, Chicken Style Stock, Modified Maize Starch (1422), Onion Powder, Mixed Herbs, Olive Oil), Spinach (25%) (Whey Protein Isolate (**Milk**), Potato (0%), Vegetable Stock, Salt, Black Pepper), Potato (16%) (Potato Flakes (Potatoes (99%) (Contains Sulphites), Emulsifier (471), Stabiliser (450), Flavours.), Butter (**Milk**), Salt, White Pepper).

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| Allergen /May Contain Statement | Contains Milk. |
| Country of Origin |  |
| 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 | Chicken is Halal Certified. |

4. Instructions for Consumption and Serving Suggestions

Storage and Defrosting

All TCF products must be stored frozen at or below -18°C until use.

Defrost using one of the following safe methods:

- Overnight in the refrigerator (preferred) – covered, for a minimum of 6 hours.
 - Bench thawing (short-term) – covered, for a maximum of 2 hours at room temperature.
- Do not refreeze products once thawed.

Heating will vary with plating, equipment and heating process. In general, our products are best heated with a moist environment with a gentle heat. Products are designed to be served with a sauce/gravy for additional moistness and flavour. The following are suggested heating instructions. Textured Concept Foods team will be happy to assist with your heating product in your specific kitchen environment.

Meat / Vegetable

- Banquet Plating (Combi Oven / Rational)**
Refer to attached visual banquet instructions for plating method.
- Use a 50/50 steam bake setting at 110°C for 12–15 minutes.
 - Ensure meals are covered to retain moisture and even heating.



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| <input type="checkbox"/> | <p>Combi Oven (Defrosted Product)</p> <ul style="list-style-type: none"> • Heat at 110°C on a 50/50 steam bake setting for 12–15 minutes. • Cover meals during heating to prevent drying. • Verify internal temperature reaches $\geq 75^{\circ}\text{C}$ before service. |
| <input type="checkbox"/> | <p>Frozen Method – Combi Oven</p> <ul style="list-style-type: none"> • Plate meals while frozen and cover. • Heat using 100% steam at 100°C for 10 minutes. • Transfer to a hotbox maintained at 75°C for 30-40 minutes before service. • Verify internal temperature remains $\geq 75^{\circ}\text{C}$. |
| <input type="checkbox"/> | <p>Frozen Method – Microwave / Steam Combination</p> <ul style="list-style-type: none"> • Plate meals while frozen and cover. • Microwave on defrost setting for 2-3 minutes (depending on meal size). • Follow with 100% steam at 100°C for approximately 15 minutes, ensuring the core temperature exceeds 75°C. |
| <input type="checkbox"/> | <p>For Home Microwave:</p> <ul style="list-style-type: none"> • Keep items frozen at or below -18°C until ready to use. • Plate meal items on a plate when frozen. Cover with microwave safe cover. • Do not refreeze once thawed. • Defrost food in the refrigerator 4 hours prior to service or overnight. If you need to defrost food in the microwave, use DEFROST SETTING (approx. 30% or for the weight of food plated). • For best results, create a steam setting by spraying your meal with a little water. Use Microwave setting at 50% power for 4 min 30 sec. Check if core temperature is 75°C. Heating may take up to 6 min depending on the microwave. Allow the meal to stand for 1-2 min. Add appropriate sauce or gravy to meal for additional flavour and moisture. |
| <input checked="" type="checkbox"/> | <p>For Pre-plated Meals</p> <ul style="list-style-type: none"> • Keep items frozen at or below -18°C until ready to use. • Thaw meals in the refrigerator for min of 4 hours or overnight. If the meal is cooked from frozen, use the defrost setting for the approx. 300g serve before heating. • Use Microwave setting at 50% power for 4 min 30 sec. • Allow the meal to stand for 1-2 min. • Peel the skin-seal off carefully being careful not to burn yourself from the steam. |
| <input type="checkbox"/> | <p>Dessert / Snack</p> <p>Plate the product on a plate and cover. Thaw in the refrigerator for 4 to 5 hours until completely thawed. For serving, garnish with cream, custard, yoghurt, or coulis. Best served when product is served at room temperature.</p> |



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| Serving Suggestion | Textured Concept Foods range is versatile. 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. Garnish desserts and couple with a nourishing side such as high protein yoghurt, custard, cream or a puree fruit. Use topping and coulis for further garnishing on plates. | | |
| 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 | | | |