






Date:	05/04/2026
Document Approved by:	Dr Lisa Sossen, Accredited Practising Dietitian

1. General Information	
Product Name	Lemon Panna Cotta
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 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. No nuts are used in the product's processing; 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.
IDDSI / Appearance/Smell/ Taste/Characteristics 	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 through the fork. Passes the Spoon Tilt Test: holds shape on teaspoon, fluid sides off teaspoon with little food left (not sticky). Product is characteristic in taste and smell of lemon dessert.




Barcode / Order code / Product Information					
Barcode	IDDSI Level	Product	Order Code	Serves per pack	Packs per Carton
9348501000459	4	Lemon Panna Cotta	93501C	5/pk	10
9348501001586	4	Lemon Panna Cotta	93501	5/pk	
9348501002941	4	Lemon Panna Cotta	93502	Single Serve	
Net Weight		400g			
Product Shelf Life		12 months of Use by Date			
Method of Storage		Keep the product frozen at or below -18°C at all times. Ensure the 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)					

Lemon Panna Cotta		
Pureed Level 4		
NUTRITION INFORMATION		
Servings per package: 5		
Serving size: 60g (1 Portion)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	489 kJ (117 Cal)	814 kJ (195 Cal)
Protein	LESS THAN 1 g	1.3 g
Fat, total	11.9 g	19.8 g
- saturated	8.0 g	13.3 g
Carbohydrate	2.1 g	3.6 g
- sugars	2.1 g	3.6 g
Dietary Fibre	LESS THAN 1 g	LESS THAN 1 g
Sodium	30 mg	50 mg
Potassium	29 mg	48 mg
Calcium	21.1 mg	35.2 mg
Phosphorus	19.7 mg	32.8 mg
Iron	LESS THAN 0.1 mg	LESS THAN 0.1 mg

Ingredients: Cream (Pasteurised Cream (**Milk**), Thickeners (400, 500), Mineral Salt (450)), Water, Jelly (Sugar, Gelatine, Citric Acid, Permitted Food Flavour, Permitted Colour (102)).



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	<input type="checkbox"/> Beef is Halal Certified <input type="checkbox"/> Lactose Free <input type="checkbox"/> Chicken is Halal Certified <input type="checkbox"/> Low Lactose Content <input type="checkbox"/> Lamb is Halal Certified <input type="checkbox"/> Vegan <input type="checkbox"/> Halal Suitable <input type="checkbox"/> Vegetarian <input type="checkbox"/> Lacto <input type="checkbox"/> Ovo <input type="checkbox"/> Pescatarian
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: <ul style="list-style-type: none"> • 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.	
<input type="checkbox"/> Meat / Vegetable	
<input type="checkbox"/>	Banquet Plating (Combi Oven / Rational) Refer to the attached visual banquet instructions for the plating method. <ul style="list-style-type: none"> • Use a 50/50 steam bake setting at 110°C for 12–15 minutes. • Ensure meals are covered to retain moisture and even heating.
<input type="checkbox"/>	Combi Oven (Defrosted Product) <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 ≥75°C before service.
<input type="checkbox"/>	Frozen Method – Combi Oven <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.



	<ul style="list-style-type: none"> • 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 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 checked="" 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>
<input type="checkbox"/>	<p>Sandwiches</p> <p>Plate the product on a plate and cover. Thaw in the refrigerator for 4 to 5 hours until completely thawed.</p>
Serving Suggestion	<p>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.</p>
<p>5. Microbiological Criteria Random Monthly Testing includes:</p>	



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			