

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

1. General Information	
Product Name	White Sauce
Texture	☐ Pureed (Level 4) ☐ Minced & Moist (Level 5) ☐ Soft & Bite Sized (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: 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.
IDDSI / Appearance/Smell/ Taste/Characteristics 	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. A creamy plant-based white sauce made with plant-based cream and gluten-free flour. Appearance: Smooth, pale off-white sauce with a consistent shine. Texture: Rich, silky, and slightly thickened for easy coating. Flavour: Mildly savory with subtle buttery notes and a hint of mustard.



Barcode / Order code / Product Information					
Barcode	IDDSI Level	Product	Order Code	Serves per pack	Serves per Carton
9348501003368	3	White Sauce	S0018	20	
9348501003436	3	White Sauce	S0018C	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)					

White Sauce		
Moderately Thick IDDSI Level 3		
NUTRITION INFORMATION		
Servings per package: 20		
Serving size: 50g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	295 kJ (71 Cal)	590 kJ (141 Cal)
Protein	LESS THAN 1 g	LESS THAN 1 g
Fat, total	6.3 g	12.6 g
- saturated	3.0 g	5.9 g
Carbohydrate	3.4 g	6.7 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	201 mg	401 mg

Ingredients: Water, Plant Based Cream {Lentil Milk, Vegetable Oils, Sugar, Modified Corn Starch (1422), Emulsifiers, Vegetable Gums, Natural Flavours, Salt, Colour (Beta-carotene)}, Gluten Free Flour (Tapioca Starch, Rice Flour, Potato Starch, Modified Tapioca Starch, Dextrose Monohydrate, Thickeners, Vegetable Emulsifier), Plant -based Butter [Sunflower Oil, Water, Salt, Emulsifiers 471, Sunflower Lecithin, Natural Flavour, Vitamins, Natural Colour], Stock Powder, Salt, Mustard Powder.

Allergen /May Contain Statement	None Made in a factory with other allergens.
Country of Origin	Made in Australia from 72% 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.			
☒ 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.		
☒	2) In Bag – Oven: Place sealed bag in a combi oven. Steam at 85°C for 30–40 minutes.		
☒	3) In Bag – Boiling Water: Place sealed bag in simmering water for 25–35 minutes.		
☒	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			