

**Island Fare Ltd T/A OCRAS**

**Unit H,**

**West Cork Business & Technology Park,**

**Clonakilty,**

**Cork, Ireland**

**P85HD00**



# PLAIN SCONE

**Product Specification: Plain Scone (45g) Suitable for use with the IDDSI Framework**

## **PRODUCT SUMMARY**

Our IDDSI Level 4, 5 and 6 scone is a convenient and nourishing solution for individuals with dysphagia or modified texture diets, allowing everyone to enjoy an enjoyable snack. Can be consumed individually with butter, jam or any topping you desire

## **PRODUCT DESCRIPTION**

Enjoy the wholesome flavour of a scone with our specially prepared product suitable for Levels 4, 5 and 6 for ease of swallowing and maximum enjoyment. Made from fresh, high-quality ingredients this product is expertly crafted for use with the International Dysphagia Diet Standardisation Initiative (IDDSI) Framework, ensuring safe and comfortable dining experiences for those with swallowing difficulties.

12 scones in a tray

5 trays in a box

(60 portions per box)

Box Dimensions - 311x225x145mm

## **INGREDIENTS**

Wheat Flour, Buttermilk, Butter, Sugar, Water, Pasteurised Egg, Raising Agents, (Sodium Bicarbonate, Sodium Diphosphate, Calcium Phosphate), Maltodextrin, Agar, Pectin, Xanthan Gum

## **PRODUCT KEY FEATURES**

Key Features:

- High quality ingredients
- Suitable for use with the IDDSI Framework for safe swallowing
- Maintains nutritional integrity, flavour, and appeal
- Perfect for hospitals, care homes, and home use
- Carefully individually portioned in recyclable packaging
- Stored in frozen format

## **STORAGE & PREPARATION**

KEEP FROZEN. Store at or below -18°C.

Place scone onto a clean plate, while frozen. Add additional toppings of choice and keep covered. Defrost in a refrigerator at  $\leq 5^{\circ}\text{C}$  until the scone reaches  $1^{\circ}\text{C} \leq 5^{\circ}\text{C}$  for a minimum of 60 minutes

Once scone has been fully defrosted, it must be consumed within 24 hours. Do not refreeze. Keep the product covered until ready to consume

**ALLERGENS; Gluten, Dairy, Egg**

**Manufactured in a plant that handles NUTS, SOYA, SULPHITES & SESAME SEEDS**

## PRODUCT NUTRITION INFORMATION

Product - Scone L4, L5, L6

Typical Values	Per 100g	Per 45g Portion
Energy	667kJ/159kcal	300kJ/71kcal
Fat of which saturates	5.5g 3.4g	2.5g 1.5g
Carbohydrates of which sugars	24.7g 5.5g	11.1g 2.5g
Fibre	1.1g	0.5g
Protein	3.1g	1.4g
Salt	0.6g	0.27g

Country of Origin: Ireland

## MICROBIOLOGICAL RESULTS

Sample Number	ALT ID	4446140
Date tested		03/12/20 24
Sample description		Plain Scone

Test	Result	Unit(s)	Method	Standard Reference
Aerobic Colony Count 30°C 48hrs	220	cfu/g	MTM010 A	ISO 4833-1:2013
Presumptive Enterobacteriaceae	160	cfu/g	MTM011	ISO 21528-2:2017
Presumptive Escherichia coli	<10	cfu/g	MTM013 A	ISO 16649-2:2001
Coagulase-Positive Staphylococci	<20	cfu/g	MTM014	ISO 6888-1:1999
Bacillus cereus (presumptive)	<100	cfu/g	MTM015	ISO 7932:2005
Presumptive Clostridium perfringens	<10	cfu/g	MTM018	ISO 7937:2004
Presumptive Yeasts	100	cfu/g	MTM022	ISO 21527-1:2008
Presumptive Moulds	<100	cfu/g	MTM022	ISO 21527-1:2008
Listeria spp	Not Detected	25g	MTM036	AFNOR N° AES 10/03-09/00
Salmonella spp	Not Detected	25g	MTM063	AFNOR N° BRD: 07/11-12/05

**Produced in:**

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Signed:

Founder, OCRAS | Dysphagia

Chef™

IDDSI Reference Group

Committee Member



