

**Island Fare Ltd T/A OCRAS**

**Unit H,**

**West Cork Business & Technology Park,**

**Clonakilty,**

**Cork, Ireland**

**P85HD00**



# GINGER BISCUIT

**Product Specification: Pureed GINGER BISCUIT suitable for use with the IDDSI Framework**

## **PRODUCT SUMMARY**

Our IDDSI Level 4, 5 and 6 ginger biscuit 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 or add a filling to make a biscuit sandwich

## **PRODUCT DESCRIPTION**

Enjoy the wholesome flavour of ginger 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.

20 biscuits per tray

10 trays per box

200 portions per box

Box Dimensions - 311x225x145mm

## **INGREDIENTS**

Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Palm Oil, Invert Sugar Syrup, Ground Ginger, Water, Raising Agents: Sodium Carbonates, Diphosphates, Calcium Chloride, Salt, Flavourings, Agar, Pectin, Maltodextrin, Xanthan Gum

## **PRODUCT 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.

As required, pop each biscuit onto a clean plate and keep covered. Defrost in a refrigerator at  $\leq 5^{\circ}\text{C}$  until the foodstuff reaches  $1^{\circ}\text{C} \leq 5^{\circ}\text{C}$  for a minimum of 20 minutes

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

## **ALLERGENS; Gluten**

**Manufactured in a plant that handles Milk, Egg & Sulphites**

**Suitable for Vegans**

Product - Ginger L4, L5, L6

<b>Typical Values</b>	<b>Per 100g</b>	<b>Per 15g Portion</b>
Energy	905kJ/215kcal	135kJ/32kcal
Fat of which saturates	7.2g 3.6g	1g 0.5g
Carbohydrates of which sugars	35.5g 13.4g	5.3g 2g
Fibre	1g	0.15g
Protein	2.5g	0.37g
Salt	0.2g	0.03g

Country of Origin: Ireland



<b>Presumptive Clostridium perfringens</b>	<b>&lt;10</b>	<b>cfu/g</b>	<b>MTM018</b>	<b>ISO 7937:2004</b>
<b>Presumptive Yeasts</b>	<b>&lt;100</b>	<b>cfu/g</b>	<b>MTM022</b>	<b>ISO 21527-1:2008</b>
<b>Presumptive Moulds</b>	<b>&lt;100</b>	<b>cfu/g</b>	<b>MTM022</b>	<b>ISO 21527-1:2008</b>
<b>Listeria spp</b>	<b>Not Detected</b>	<b>25g</b>	<b>MTM036</b>	<b>AFNOR N° AES 10/03-09/00</b>
<b>Salmonella spp</b>	<b>Not Detected</b>	<b>25g</b>	<b>MTM063</b>	<b>AFNOR N° BRD: 07/11-12/05</b>

**Produced in:**

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Issue Date : 01/03/2025

Revised Date: 27/01/2026

Expiry Date: 01/03/2028

Signed:

Founder, OCRAS | Dysphagia  
Chef™

IDDSI Reference Group  
Committee Member



