

Island Fare Ltd T/A OCRAS

Unit H,

West Cork Business & Technology Park,

Clonakilty,

Cork, Ireland

P85HD00



CHOCOLATE BISCUIT

Product Specification: Pureed Chocolate Biscuit suitable for use with the IDDSI Framework

PRODUCT SUMMARY

Our IDDSI Level 4, 5 and 6 chocolate 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 chocolate with our specially prepared chocolate biscuit 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 - 311 x 225 x 145 mm

INGREDIENTS

Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Thiamin, Iron), Sugar, Water, Palm Oil, Fat reduced Cocoa Powder*, Partially Inverted Refiners Syrup, Palm Kernel Oil, Dextrose, Rapeseed Oil, Raising Agents: Ammonium Carbonates, Sodium Carbonates; Salt, Flavourings, Agar, Pectin, Maltodextrin, Xanthan Gum

* Rainforest Alliance Certified

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 biscuit 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 & Soya

PRODUCT NUTRITION INFORMATION

Product - Chocolate L4, L5, L6

Typical Values	Per 100g	Per 15g Portion
Energy	1109kJ/265kcal	166kJ/39kcal
Fat of which saturates	11.8g 6.6g	1.8g 1.0g
Carbohydrates of which sugars	38g 16.6g	5.7g 2.5g
Fibre	2.6g	0.4g
Protein	3.0g	0.45g
Salt	0.1g	0.015g

Country of Origin: Ireland

MICROBIOLOGICAL RESULTS

Sample Number	ALT ID	4446143		
Date tested		03/12/20 24		
Sample description		Chocolate Biscuit		
Test	Result	Unit(s)	Method	Standard Reference
Aerobic Colony Count 30°C 48hrs	560	cfu/g	MTM010 A	ISO 4833-1:2013
Presumptive Enterobacteriaceae	410	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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Technology Park,**

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Issue Date : 01/03/2025

Revised Date: 27/01/2026

Expiry Date: 01/03/2028

Signed:

A handwritten signature in black ink that reads "Frank Corder". The signature is written in a cursive style with a long, sweeping tail on the letter "F".

Founder, OCRAS | Dysphagia
Chef™
IDDSI Reference Group
Committee Member

