

Island Fare Ltd T/A OCRAS

Unit H,

West Cork Business & Technology Park,

Clonakilty,

Cork, Ireland

P85HD00



CINNAMON SCONE

Product Specification: Cinnamon Scone suitable for use with the IDDSI Framework

PRODUCT SUMMARY

Our IDDSI Level 4, 5 and 6 cinnamon 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 cinnamon 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 per tray

5 trays in a box

(60 portions per box)

Box Dimensions - 311 x 225 x 145 mm

INGREDIENTS

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

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 - Cinnamon 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

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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Unit H,

**West Cork Business &
Technology Park,**

Clonakilty,

Cork, Ireland

P85HD00



Issue Date : 01/03/2025

Revised Date: 27/01/2026

Expiry Date: 01/03/2028

Signed:

A handwritten signature in black ink, which appears to read "Niamh Cordon". The signature is fluid and cursive, with a long vertical stroke extending downwards from the first letter.

Founder, OCRAS | Dysphagia
Chef™

IDDSI Reference Group
Committee Member



