

Island Fare Ltd T/A OCRAS

Unit H,

West Cork Business & Technology Park,

Clonakilty,

Cork, Ireland

P85HD00



CUSTARD COOKIE

Product Specification: Pureed CUSTARD COOKIE suitable for use with the IDDSI Framework

PRODUCT SUMMARY

Our IDDSI Level 4, 5 and 6 custard cookie 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 custard with our specially prepared IDDSI-compliant custard cookie 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) guidelines, 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, Iron, Thiamin), Vegetable Oils (Palm Oil, Rapeseed Oil), Sugar, Wheat Starch, Water, Raising Agents: Sodium Carbonates, Ammonium Carbonates; Whey Powder (Milk), Salt, Flavourings, Palm Kernel Oil, Dextrose, Agar, Pectin, Maltodextrin, Xanthan Gum, Colour: Carotenes

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, Dairy

Manufactured in a plant that handles Soya, Egg & Sulphites

PRODUCT NUTRITION INFORMATION

Product - Custard L4, L5, L6

Typical Values	Per 100g	Per 15g Portion
Energy	1202kJ/287kcal	180kJ/43kcal
Fat of which saturates	12.9g 6.9g	1.9g 1g
Carbohydrates of which sugars	39.9g 14.6g	5.9g 2.2g
Fibre	0.8g	0.12g
Protein	3.1g	0.46g
Salt	0.3g	0.04g

Country of Origin: Ireland

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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Cork, Ireland

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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 "Niamh Cordon". The signature is fluid and cursive, with a long, sweeping tail on the letter "n".

Founder, OCRAS | Dysphagia
Chef™

IDDSI Reference Group
Committee Member



