

Product description form

MEDI·CHEF



Name of Identification Bechamel Sauce

Description

0

Production code

C610

Minimum portion size (g)

60

Serves per full tray

82

Serves per half tray

41



Composition

Water, Milk Powder, Flour Plain, Oil Vegetable (Vegetable Oil, Antifoam (900A)),
Pepper White Ground

Nutritional information

band

nb

energy

341

kJ

protein

2

g

fat

6

g

carbohydrate

6

g

sodium

20

mg

calcium

54

mg

potassium

87

mg

Gluten, Wheat,

Package and shipping

Packaging method /

Hot fild - stainless steel gastronorm
trays

Material

Size, weight, etc.

2.5 Kg and 5 Kg

Label

Labels are date coded and attached
during production

**Instructions for
preparation**

Keep product refrigerated until
consumption, serve cold

Allergen advice

Milk

gluten free

X

lactose free

X

vegetarian

✓

vegan

X

**Storage conditions and
distribution**

All products shall be stored, handled
and transported (in an approved
Food Transport Vehicle) at 0-5°C

Shelf life

5 days under proper refrigeration

May contain

NIL

**Made in a facility that also
processes products with:**

milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Use of the product

Intended use

May also be used an ingredient in preparing meals.

Consumer group

Consumers of all ages consume this product.

Quality Statement

At Medichef we pride ourselves on the consistent quality of service and product that
we provide our customers. It is the aim of this company to continue to improve our
services and in turn meet or exceed our customer's expectations.

Our commitment to food safety and quality is achieved by our quality practices,
through the applications of HACCP and customer driven quality requirements.

We undertake to adhere to Good Manufacturing Practices and to comply with both
legal and regulatory requirements, as described by FSANZ.

Origin Statement

Made in Australia from local and imported ingredients