## **Product description form**

## MEDI-CHEF

Name or identification Beef Curry

Description

Classic beef curry with tomato

Production code C201

Minimum portion size (g)160Serves per full tray20Serves per half tray10



Composition

Beef Blade Diced 15mm 90%L, Onion Diced 10mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Sultanas (Sultana (99%), Vegetable Oil), Celery Diced 5mm, Water, Brown Sugar, Curry Powder (Coriander, Turmeric, Fennel, Pepper, Cumin, Chilli, Fenugreek, Garlic, Ginger, Salt), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Coriander Chopped, Garlic Crushed (Garlic, Salt), Ginger Ground, Turmeric

		Package and shipping	
1			
937	kJ	Packaging method /	Hot fild - stainless steel gastronorm
32	g	Material	trays
6	g	Size, weight, etc.	1.6 Kg and 3.2 Kg
10	g	Lahel	Labels are date coded and attached during production
200	mg	Label	
27	mg	Instructions for	
664	mg		Keep product refrigerated until
NIL		preparation	consumption, serve cold
gluten free	٧	Storage conditions and	All products shall be stored, handled
lactose free	<b>ب</b>	distribution	and transported (in an approved
vegetarian	Χ		Food Transport Vehicle) at 0-5°C
vegan	Χ	Shelf life	5 days under proper refrigeration
NIL			
	937 32 6 10 200 27 664 NIL gluten free lactose free vegetarian vegan	937 kJ 32 g 6 g 10 g 200 mg 27 mg 664 mg  NIL  gluten free V lactose free V vegetarian X vegan X	1 937 kJ Packaging method / 32 g Material 6 g Size, weight, etc. 10 g Label 200 mg 27 mg Instructions for preparation  NIL  gluten free V Storage conditions and distribution vegetarian X vegan X Shelf life

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.

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.

**Quality Statement** 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