

Product description form

MEDI·CHEF



Name or identification Beef Rendang

Description

Beef sauted in a creamy coconut sauce

Production code C202

Minimum portion size (g) 160

Serves per full tray 20

Serves per half tray 10



Composition

Beef Blade Diced 15mm 90%L, Water, Beans Green Cross Cut Frozen, Onion Diced 15mm, Coconut Milk Powder Mix (Coconut Milk Powder (78%), Maltodextrin, Milk Protein, Stabiliser (Sodium Phosphate)), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Brown Sugar, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Garlic Crushed (Garlic, Salt), Ginger Ground, Chilli Powder, Cinnamon, Coriander Ground, Cumin Ground, Turmeric

Nutritional information

band	1	
energy	956	kJ
protein	33	g
fat	9	g
carbohydrate	3	g
sodium	270	mg
calcium	23	mg
potassium	626	mg

Package and shipping

Packaging method /	Hot fild - stainless steel gastronorm
Material	trays
Size, weight, etc.	1.6 Kg and 3.2 Kg
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold

Allergen advice

Milk, Sulphites

gluten free	✓
lactose free	X
vegetarian	X
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 Medichief 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.