

Product description form

MEDI·CHEF



Name or identification Beef Stroganoff

Description

Beef & mushroom sauted in a creamy sauce

Production code C203

Minimum portion size (g) 160

Serves per full tray 20

Serves per half tray 10



Composition

Beef Blade Diced 15mm 90%L, Water, Onion Diced 10mm, Mushroom Button Diced 10mm, Cream Thickened (Pasteurised Cream (Milk), Thickeners (400, 500), Mineral Salt (450)), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Starch Col Flo 67 Thickener (Modified Corn Starch), Spring Onion Sliced 5mm, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Sugar White, Garlic Crushed (Garlic, Salt), Fresh Chives, Parsley Chopped, Pepper White Ground

Nutritional information

band	1	
energy	879	kJ
protein	32	g
fat	7	g
carbohydrate	5	g
sodium	340	mg
calcium	20	mg
potassium	615	mg

Package and shipping

Packaging method / Material Hot fill - stainless steel gastronorm 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

Sulphites, Milk

gluten free	v
lactose free	X
vegetarian	X
vegan	X

Storage conditions and distribution

Shelf life

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

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 as 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.