

## 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 (Cream Containing 35% Milk Fat, Gelatine), 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 /**

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

#### Sulphites, Milk

gluten free

v

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 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.