

Product description form

MEDI·CHEF



Name or identification	Braised Beef & Onion Casserole
Description	Beef with onion and root vegetables
Production code	C235
Minimum portion size (g)	160
Serves per full tray	20
Serves per half tray	10



Composition	Beef Blade Diced 15mm 90%L, Onion Diced 10mm, Celery Diced 5mm, Potato Diced 10mm, Water, Starch Col Flo 67 Thickener (Modified Corn Starch), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Booster Beef 8kg (Iodised Salt, Sugar, Corn Starch, Beef Fat (5%) [Beef Fat, Antioxidant (307B), Food Acid (330) (Contains Soy)], Yeast Extract Powder, Soy Sauce Powder (Derived From Wheat), Colour (150C), Hydrolysed Vegetable Protein (Derived From Wheat) (Contains Soy), Flavour, Onion Powder, Flavour Enhancer (635), Spice, Food Acid (330), And Herb.), Parsley Chopped, Pepper White Ground
--------------------	---

Nutritional information		Package and shipping	
band	1	Packaging method /	Hot fild - stainless steel gastronorm
energy	833 kJ	Material	trays
protein	32 g	Size, weight, etc.	1.6 Kg and 3.2 Kg
fat	5 g	Label	Labels are date coded and attached during production
carbohydrate	5 g	Instructions for preparation	Keep product refrigerated until consumption, serve cold
sodium	260 mg		
calcium	19 mg		
potassium	627 mg		
Allergen advice	Soy, Wheat, Sulphites	Storage conditions and distribution	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
	gluten free ✓	Shelf life	5 days under proper refrigeration
	lactose free ✓		
	vegetarian X		
	vegan X		
May contain	Milk, Sesame		
Made in a facility that also processes products with:	Beef booster GF * Gluten negligible as confirmed with maggi 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.
Origin Statement	Made in Australia from local and imported ingredients