

Product description form

MEDI·CHEF



Name or identification Braised Chicken Leek Pasta

Description

Creamy braised chicken pasta with leek

Production code C741

Minimum portion size (g) 200

Serves per full tray 16

Serves per half tray 8



Composition

Chicken Diced Thigh Free Range 15x15mm, Water, Celery Diced 5mm, Pasta Paternosti (Durum Wheat Semolina, Water (Max 12.5%)), Leek Diced 5mm, Cheese Parmesan Grated (Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Nonanimal Rennet)] Anticaking Agent (Tapioca Starch), Preservative (200).), Mushroom Button Diced 10mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Parsley Chopped, Sweet Paprika (Paprika (99%), Anti-Caking Agent (551)), Mixed Herb (Rosemary, Oregano, Bay Leaves.), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Fresh Chives, Garlic Crushed (Garlic, Salt), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Oil Vegetable (Vegetable Oil, Antifoam (900A))

Nutritional information

band	1	
energy	900	kJ
protein	20	g
fat	7	g
carbohydrate	16	g
sodium	340	mg
calcium	180	mg
potassium	483	mg

Package and shipping

Packaging method / Material	Hot fild - 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, Gluten, Wheat, Milk

gluten free	X
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
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.

Origin Statement

Made in Australia from local and imported ingredients

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