Product description form

MEDI·CHEF



Name or identification	Braised lamb w mint sauce
Description	Lamb braise flavoured with mint sauce
Production code	34752
Minimum portion size (g)	160
Composition	Lamb Leg Diced Fresh 15mm, Potato Diced 10mm, Sweet Potato Diced 5mm, Onion Diced 10mm, Celery Diced 5mm, Mint Jelly (Sugar, Water, Vinegar, Mint Leaves, Vegetable Gum (440), Colours (102, 133, 150D), Flavour), Water, Starch Col Flo 67 Thickener (Modified Corn Starch), 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.), Basil, Mint Chopped 5mm, Parsley Chopped, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground

Nutritional information

band	1	
energy	743	kJ
protein	25	g
fat	4	g
carbohydrate	10	g
sodium	291	mg
calcium	26	mg
potassium	560	mg

Allergen advice

Soy, Wheat, Sulphites

gluten free	√
lactose free	√
vegetarian	X
vegan	X
Halal Suitable	X

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold
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 **Milk, Sesame**

Beef booster GF* Gluten negligible as confirmed with maggi

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

Origin Statement Made in Australia from local and imported ingredients