



Name of Identification Broccoli Red Capsicum Pasta

Description

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Production code C724

Minimum portion size (g) 200

Serves per full tray 16

Serves per half tray 8



Composition

Pasta Sauce (Tomato Pulp (92%), Olive Oil, Carrot, Sugar, Onion, Garlic, Basil, Salt), Pasta Penne (Durum Wheat Semolina.), Broccoli Diced with Stem & Head 10mm, Capsicum Red Diced 10mm, Cheese Parmesan Grated (Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Nonanimal Rennet)] Anticaking Agent (Tapioca Starch), Preservative (200).), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Parsley Chopped, Vegetable Booster (Salt, Sugar, Maltodextrin, Yeast Extract, Vegetable Powders (3%) (Onion, Carrot, Tomato, Garlic), Natural Flavours, Vegetable Oil, Natural Colour (Carotene), Pepper, Burnt Sugar.), Basil Chopped 10mm, Pepper White Ground

Nutritional information

band	nb
energy	852 kJ
protein	10 g
fat	6 g
carbohydrate	25 g
sodium	420 mg
calcium	141 mg
potassium	539 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

Gluten, Wheat,
Milk
gluten free X
lactose free X
vegetarian ✓
vegan X
Egg, Milk, Soy

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

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.

Origin Statement

We undertake to adhere to Good Manufacturing Practices and to comply with both legal and regulatory requirements, as described by FSANZ.

Made in Australia from local and imported ingredients

