

Product description form

MEDI·CHEF



Name or identification Chicken Paprika

Description

Chicken casserole with paprika

Production code

C218

Minimum portion size (g)

160

Serves per full tray

20

Serves per half tray

10



Composition

Chicken Diced Thigh Free Range 15x15mm, Onion Diced 10mm, Carrot Diced 10mm, Celery Diced 5mm, Capsicum Red Diced 5mm, Tinned Tomato Paste (Concentrated Tomatoes (99%), Salt), Starch Col Flo 67 Thickener (Modified Corn Starch), Sweet Paprika (Paprika (99%), Anti-Caking Agent (551)), Water, Garlic Crushed (Garlic, Salt), 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.), Fresh Chives, Pepper White Ground

Nutritional information

band	1	
energy	722	KJ
protein	23	g
fat	6	g
carbohydrate	6	g
sodium	160	mg
calcium	36	mg
potassium	501	mg

Package and shipping

Packaging method /	Hot fill - 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

gluten free	✓
lactose free	✓
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

Milk, Soy

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 as 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