Product description form

MEDI·CHEF

Name	Chicken Pesto Pasta
Description	
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Production code	43648
Minimum portion size (g)	200

Insert product picture

Composition

Pasta Shells (Durum Wheat Semolina.), Chicken Diced Thigh Free Range 15x15mm, Cream Thickened Dairy Farmers (Pasteurised Cream (Milk), Thickeners (400, 500), Mineral Salt (450)), Cheese Parmesan Grated (Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Nonanimal Rennet)] Anticaking Agent (Tapioca Starch), Preservative (200).), Mushroom Button Diced 10mm, Wine Dry White Reisling (Wine, Preservative (202, 220)), Basil Pesto (Basil (34%), Nuts (Cashew & Pine), Canola Oil, Parmesan Cheese (Milk, Salt, Rennet, Cultures), Emulsifier (322 From Soy), Salt, Garlic (Salt, Acetic Acid), Acidity Regulators (260, 330)), Capsicum Mixed Diced 10mm, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Onion Diced 10mm, Basil Chopped 10mm, Garlic Crushed (Garlic, Salt), Pepper White Ground, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Cannellini Beans NFM

Nutritional information

band	1	
energy	2040	kJ
protein	21	g
fat	27	g
carbohydrate	37	g
sodium	651	mg
calcium	220	mg
potassium	372	mg

Allergen advice

Milk, Cashew, Pine Nuts, Soy,

gluten free	X
lactose free	X
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 **Egg, Fish, Gluten, Soy, Wheat**

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 and regulatory requirements, as described by FSANZ.

Origin Statement Made in Australia from local and imported ingredients