

Product description form

MEDI·CHEF



Name or identification Chicken & Tomato Casserole

Description

Braised chicken and tomato

Production code C213

Minimum portion size (g) 160

Serves per full tray 20

Serves per half tray 10



Composition

Chicken Diced Thigh Free Range 15x15mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Onion Diced 10mm, Celery Diced 5mm, Potato Diced 10mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Water, Parsley Chopped, Pepper White Ground

Nutritional information

| | | |
|---------------------|-----|----|
| band | 1 | |
| energy | 803 | kJ |
| protein | 27 | g |
| fat | 7 | g |
| carbohydrate | 5 | g |
| sodium | 300 | mg |
| calcium | 27 | mg |
| potassium | 512 | 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

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

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 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.