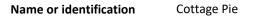
## **Product description form**

## MEDI-CHEF



Description

Composition

Beef mince and creamy potato topping

Production code C230

Minimum portion size (g) 180 Serves per full tray 20 Serves per half tray 10



Food Transport Vehicle) at 0-5°C

5 days under proper refrigeration

Beef Mince Lean 90% V.L, Potato Whole Peeled No Eyes, Water, Carrot Diced 10mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Onion Diced 10mm, Margarine (Vegetable Oil, Water, Salt, Milk Fat, Emulsifiers (471, Soy Lecithin), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Vitamins A & D, Natural Colour (Carotene), Natural Flavour.), Tinned Tomato Paste (Concentrated Tomatoes (99%), Salt), Milk Powder, Parsian Essence (Natural Flavour, Colour (150C)), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Sugar White, Garlic Crushed (Garlic, Salt), Parsley Chopped, Mixed Herb (Rosemary, Oregano, Bay Leaves.), Pepper White

Nutritional information Package and shipping

vegetarian

NIL

Ground

1			
1138	kJ	Packaging method /	Hot fild - stainless steel gastronorm
22	g	Material	trays
11	g	Size, weight, etc.	1.8 Kg and 3.6 Kg
18	g	Lahol	Labels are date coded and attached
400	mg	Label	during production
26	mg		
636	mg		Keep product refrigerated until
Sulphites, Milk,		preparation	consumption, serve cold
Soy			·
gluten free	٧	Storage conditions and	All products shall be stored, handled
lactose free	. X	distribution	and transported (in an approved
	22 11 18 400 26 636 <b>Sulphites</b> <b>Soy</b> gluten free	22 g 11 g 18 g 400 mg 26 mg 636 mg Sulphites, Milk, Soy gluten free V	22 g Material 11 g Size, weight, etc. 18 g Label 400 mg 26 mg 636 mg Instructions for preparation Sulphites, Milk, Soy gluten free V Storage conditions and

vegan

Made in a facility that also processes products with: Use of the product

May contain

milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Shelf life

Intended useMay also be used an ingredient in preparing meals.Consumer groupConsumers of all ages consume this product.

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.

Quality Statement Our commitment to food safety and quality is achieved by our qual

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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