

## Product description form

MEDI·CHEF



**Name or identification** Cottage Pie

**Description**

Beef mince and creamy potato topping

**Production code** C230

**Minimum portion size (g)** 180

**Serves per full tray** 20

**Serves per half tray** 10



**Composition**

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 Ground

**Nutritional information**

<b>band</b>	1	
<b>energy</b>	1138	kJ
<b>protein</b>	22	g
<b>fat</b>	11	g
<b>carbohydrate</b>	18	g
<b>sodium</b>	400	mg
<b>calcium</b>	26	mg
<b>potassium</b>	636	mg

**Sulphites, Milk,**

**Package and shipping**

<b>Packaging method /</b>	Hot fild - stainless steel gastronorm
<b>Material</b>	trays
<b>Size, weight, etc.</b>	1.8 Kg and 3.6 Kg
<b>Label</b>	Labels are date coded and attached during production

**Instructions for preparation** Keep product refrigerated until consumption, serve cold

**Allergen advice**

**Soy**

gluten free	✓
lactose free	X
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

**Shelf life** 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 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