MEDI·CHEF

Name or identification	Cream of Chicken Soup			
Description	A rich creamy chicken soup containing a variety of root vegetables in a fresh chicken stock.			
Production code			C013	at an a contract
Minimum portion size (g)	180			
Serves per full tray	28			
Serves per half tray	14			
Composition	Water, Chicken Diced for Soup, Cream Thickened (Cream Containing 35% Milk Fat, Gelatine), Onions Diced 5mm, Carrot Diced 5mm, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Starch Col Flo 67 Thickener (Modified Corn Starch), Celery Diced 5mm, Rice Protein Isolate (100% Rice.), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Booster Chicken (Iodised Salt, Sugar, Maize Starch, Chicken Fat (3.5%), Onion Powder,Yeast Extract, Flavour, Chicken Powder (0.5%), Flavour Enhancer (635), Colour (100,150C)), Fresh Chives, Pepper White Ground			
Nutritional information	Package and shipping			
band	1			
energy	624	kJ	Packaging method /	Cold fild - plastic cups within
protein	8	g	Material	stainless steel gastronorm trays
fat	11	g	Size, weight, etc.	2.5 Kg and 5 Kg
carbohydrate	5	g	Labol	Labels are date coded and attached
sodium	410	mg	Label	during production
calcium	19	mg	Instructions for	
potassium	120	mg	preparation	Keep product refrigerated until
Allergen advice	Sulphites, Milk consumption, serve cold			
	duton froo	\checkmark	Storago conditions and	All products shall be stored, handled
	gluten free lactose free	•	Storage conditions and distribution	and transported (in an approved Food
	vegetarian	; л Х	uistribution	Transport Vehicle) at 0-5°C
	vegetanan	X	Shelf life	5 days under proper refrigeration
May contain:	Celery, Mill			o days ander proper temperation
	, ,	.,		
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.			
	At Medichet 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. Made in Australia from local and imported ingredients			
Quality Statement Origin Statement	Our commi the applica We underta and regulat	tment to t tions of H ike to adh ory requit	food safety and quality is ach IACCP and customer driven q nere to Good Manufacturing P rements, as described by FSA	ieved by our quality practices, through juality requirements. rractices and to comply with both legal NNZ.