

Product description form

MEDI·CHEF



Name or identification Egg Potato & Bacon Slice

Description

A fritata-style bake with egg, potato & bacon

Production code

C238

Minimum portion size (g)

180

Serves per full tray

20

Serves per half tray

10



Composition

Eggs Pulp Whole Cage Fresh, Water, Bacon Diced Lean (Ssf Pork (95 %), Tapioca Starch, Pork Protein, Sugar, Mineral Salts (451, 508, 450), Salt, Vegetable Gum (407A), Hydrolysed Vegetable Protein (Maize), Antioxidant (316), Preservative (250), Fermented Rice, Herb Extract.), Cheese Ricotta (Cheese Whey (Cow'S Milk), Pasteurised Cow'S Milk And Salt.), Cheese Tasty Shredded (Cheddar Cheese ([Pasteurised Milk, Salt, Starter Cultures, Enzymes (Nonanimal Rennet, Non-Animal Lipase)]), Anti-Caking Agent (460)), Potato Diced 5mm, Milk Powder, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground

Nutritional information

band	nb	
energy	987	kJ
protein	19	g
fat	17	g
carbohydrate	8	g
sodium	710	mg
calcium	222	mg
potassium	353	mg

Package and shipping

Packaging method /	Hot fild - stainless steel gastronorm
Material	trays
Size, weight, etc.	1.8 Kg and 3.6 Kg
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold

Allergen advice

Milk, Eggs

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 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 legal and regulatory requirements, as described by FSANZ.