

Product description form

MEDI·CHEF



Name or identification Fillet Of Fish Mornay

Description

Fish with a cheesy sauce

Production code C240

Minimum portion size (g) 160

Serves per full tray 20

Serves per half tray 10



Composition

Fish Bassa folded Fillet Frozen (Basa (Pangasius Hypophthalmus) 99.5%, Salt), Water, Cheese Tasty Shredded (Cheddar Cheese ([Pasteurised Milk, Salt, Starter Cultures, Enzymes (Nonanimal Rennet, Non-Animal Lipase)]), Anti-Caking Agent (460)), Milk Powder, Flour Plain, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground

Nutritional information

band	1	
energy	974	kJ
protein	28	g
fat	11	g
carbohydrate	5	g
sodium	590	mg
calcium	172	mg
potassium	587	mg

Fish, Gluten, Wheat, Milk

Allergen advice

gluten free	X
lactose free	X
vegetarian	X
vegan	X

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

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 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.