Product description form

MEDICHEF

Name or identification Fish In Parsley Sauce

Description

Composition

Nutritional information

Fish with a creamy white sauce

Production code

C242

Minimum portion size (g) 160 Serves per full tray 20 Serves per half tray 10



Fish Bassa folded Fillet Frozen (Basa (Pangasius Hypophthalmus) 99.5%, Salt), Water,

Milk Powder, Flour Plain, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Parsley Chopped, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground

Package and shinning

Nutritional information			rackage and simpling	
band	1			
energy	726	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	24	g	Material	trays
fat	6	g	Size, weight, etc.	1.6 Kg and 3.2 Kg
carbohydrate	5	g	Label	Labels are date coded and attached during production
sodium	490	mg		
calcium	75	mg	Instructions for	
potassium	584	mg		Keep product refrigerated until
	Fish, Gluten,		preparation	consumption, serve cold
Allergen advice	Wheat, Mi	lk		
	gluten free	Χ	Storage conditions and	All products shall be stored, handled
	lactose free	X	distribution	and transported (in an approved
	vegetarian	Χ		Food Transport Vehicle) at 0-5°C
	vegan	Χ	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

Quality Statement

Intended use May also be used an ingredient in preparing meals. **Consumer group** Consumers 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.

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.