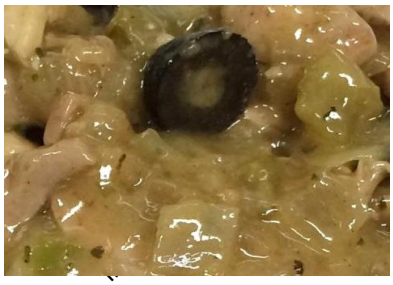
Product description form

MEDI·CHEF



Name or identification	Greek style chicken
Description	Chicken casserole with lemon & olives
Production code	43589
Minimum portion size (g)	160
Composition	Chicken Diced Thigh Free Range 15x15mm, Water, Potato Diced 10mm, Celery Diced 5mm, Onion Diced 15mm, Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Leek Diced 10mm, Sweet Paprika (Paprika (99%), Anti-Caking Agent (551)), Tinned Olives Sliced Black (Black Olives (52%), Water, Salt, Colour (579).), Garlic Crushed (Garlic, Salt), 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)), Parsley Chopped, Starch Col Flo 67 Thickener (Modified Corn Starch), Pepper White Ground, Fresh Chives

Nutritional information

band	2	
energy	717	kJ
protein	20	g
fat	6	g
carbohydrate	11	g
sodium	634	mg
calcium	89	mg
potassium	556	mg

Allergen advice

Sulphites

gluten free	√
lactose free	√
vegetarian	X
vegan	X
Halal Suitable	X

May contain **Celery, Milk, Sesame, Soy**

Made in a facility that also processes products with: milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
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

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

Origin Statement Made in Australia from local and imported ingredients