## M E D I · C H E F

Name of Identification Japanese Stir-Fry

**Description** Crisp vegetable stir fry

Production code C303

Minimum portion size (g)200Serves per full tray20Serves per half tray10

Composition



Vegetables Mixed stir fry (Broccoli And Cauliflower Florets, Carrot And Celery Sliced; Onion-Brown Half Sliced; Capsicum Red And Green Diced 30Mm X 30Mm; And Zucchini Half Sliced, Beans And Snow Peas), Tofu Dried Bean Curd (Water, Certified A Organic Soybeans, Mineral Salt 511(Nigari)), Water, Bean Shoots, Brown Sugar, Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid), Garlic Crushed (Garlic, Salt), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Soy Sauce (Hydrolysed Vegetable Protein (Soybean 9%, Maize), Water, Salt, Colour (150D)), Coriander Chopped, Fresh Chives

Nutritional information			Package and shipping	
band	nb			
energy	625	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	10	g	Material	trays
fat	5	g	Size, weight, etc.	2 Kg and 4 Kg
carbohydrate	13	g	Label	Labels are date coded and attached during production
sodium	130	mg		
calcium	192	mg	Instructions for preparation	
potassium	432	mg		Keep product refrigerated until
				consumption, serve cold
Allergen advice	Sulphites, Soy			
	gluten free	٧	Storage conditions and	All products shall be stored, handled
	lactose free	٧	distribution	and transported (in an approved
	vegetarian	٧		Food Transport Vehicle) at 0-5°C
	vegan	٧	Shelf life	5 days under proper refrigeration
May contain	NIL			
Made in a facility that also	milk, wheat, soy, fish, egg, shellfish, sesame, mustard			

Use of the product

processes products with:

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.

**Quality Statement**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

**Origin Statement**