

Product description form

MEDI · CHEF



Name or identification Kelantan chicken

Description A creamy kalantan coconut curry sauce with chicken

Production code C141

Minimum portion size (g) 160

Serves per full tray 20

Serves per half tray 10



Composition Chicken Stir Fry Thigh, Onions Diced 5mm, Coconut Milk Powder Mix (Coconut Milk Powder (78%), Maltodextrin, Milk Protein, Stabiliser (Sodium Phosphate)), Cooking Cream UHT (Cream, Skim Milk, Thickener (1442), Stabilisers (460, 466, 452), Emulsifier (471)), Lime Juice 300ml (100% Reconstituted Lime Juice, Preservative (223).), Sugar White, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Garlic Crushed (Garlic, Salt), Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid), Turmeric, Sambel Olek (Chili (50%), Water, Sugar, Salt, Acidity Regulator (260), Thickener (1442).), Coriander Chopped, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Starch Col Flo 67 Thickener (Modified Corn Starch), Water

Nutritional information

band	1	
energy	1198	kJ
protein	25	g
fat	16	g
carbohydrate	8	g
sodium	140	mg
calcium	35	mg
potassium	508	mg

Package and shipping

Packaging method / Material	steel gastronorm 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

Allergen advice

Sulphites, Milk

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 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.

Origin Statement

Made in Australia from local and imported ingredients