

## Product description form

MEDI·CHEF



<b>Name or identification</b>	Lamb & Tarragon Stew
<b>Description</b>	Lamb stew spiced with tarragon and other herbs
<b>Production code</b>	C262
<b>Minimum portion size (g)</b>	160
<b>Serves per full tray</b>	20
<b>Serves per half tray</b>	10



### Composition

Lamb Leg Diced Fresh 15mm, Carrot Diced 10mm, Celery Diced 5mm, Onion Diced 10mm, Swede Diced 10mm, Water, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330))), Starch Col Flo 67 Thickener (Modified Corn Starch), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Tarragon Leaves (Tarragon), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Garlic Crushed (Garlic, Salt), Fresh Chives, Parsley Chopped

### Nutritional information

<b>band</b>	nb	
<b>energy</b>	682	kJ
<b>protein</b>	26	g
<b>fat</b>	4	g
<b>carbohydrate</b>	5	g
<b>sodium</b>	240	mg
<b>calcium</b>	25	mg
<b>potassium</b>	550	mg

### Package and shipping

<b>Packaging method /</b>	Hot fild - stainless steel gastronorm
<b>Material</b>	trays
<b>Size, weight, etc.</b>	1.6 Kg and 3.2 Kg
<b>Label</b>	Labels are date coded and attached during production
<b>Instructions for preparation</b>	Keep product refrigerated until consumption, serve cold

### Allergen advice

#### Sulphites

gluten free	✓
lactose free	✓
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  
5 days under proper refrigeration

#### Shelf life

### May contain

NIL

### Made in a facility that also processes products with:

milk, wheat, soy, fish, egg, shellfish, sesame, mustard

### Use of the product

<b>Intended use</b>	May also be used an ingredient in preparing meals.
<b>Consumer group</b>	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