Product description form

MEDI-CHEF

Name or identification

lamb & capsicum braise

Description

Lamb with a capsicum braise sauce

C276

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



Composition

Lamb (68%), Tomato diced [Diced, peeled tomatoes (60%), tomato juice, salt, food acid (citric acid)], Capsicum (8%), Onion, Carrot, Celery, Corn Starch [modified starch (1422) sulphur dioxide], Parsley, Salt, Pepper

Nutritional information			Package and shipping	
band	2			
energy	986	kJ	Packaging method /	steel gastronorm trays
protein	35	g	Material	steel gastionomi trays
fat	8	g	Size, weight, etc.	1.6 Kg and 3.2 Kg
carbohydrate	4	g	Label	Labels are date coded and attached
sodium	236	mg		during production
calcium	19	mg	Instructions for preparation	
potassium	419	mg		Keep product refrigerated until
Allergen advice			preparation	consumption, serve cold
	Sulphites			
	gluten free	٧	Storage conditions and	All products shall be stored, handled
lactose free		. √	distribution	and transported (in an approved
	vegetarian	X		Food Transport Vehicle) at 0-5°C
	vegan	Χ	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.

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 continue and in turn most or exceed our customer's expectations.

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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.

Origin Statement Made in Australia from local and imported ingredients

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