

## Product description form

MEDI·CHEF



**Name or identification** lamb & vegetable casserole

### Description

Classic lamb & veg hearty casserole

### Production code

C264

### Minimum portion size (g)

160

### Serves per full tray

20

### Serves per half tray

10

Insert product picture

### Composition

Lamb (68%), Tomato diced [Diced, peeled tomatoes (60%), tomato juice, salt, food acid (citric acid)], Onion, Potato (4%), Celery, Carrot (4%), MAPS [modified starch (281)], Beef booster GF [Salt, sugar, maize starch, beef fat 5.6%[Beef fat, antioxidant(306),Food acid (330)(contains soy)], Yeast extract (contains colour 150d), Flavours (Contain wheat & soy), Hydrolysed vegetable protein (Contains wheat,corn & soy), Flavour onion powder, Colour (150c), Flavour enhancer (635), Spice, Food acid (330), Herbs mixed], Salt, Pepper, Parsley

### Nutritional information

#### band

2

#### energy

1020

kJ

#### protein

35

g

#### fat

8

g

#### carbohydrate

4.92

g

#### sodium

302

mg

#### calcium

16

mg

#### potassium

416

mg

### Allergen advice

#### Soy

gluten free

✓

lactose free

✓

vegetarian

X

vegan

X

### Package and shipping

#### Packaging method /

Hot fild - stainless steel gastronorm

#### Material

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

### May Contain:

Beef booster GF [milk, mustard, celery, lupin] \* Gluten negligible as confirmed with maggi  
MAPS [sulphites added as part of additive process with amount <10mg/kg]

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

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

### Use of the product

\* Gluten negligible as confirmed with maggi

#### 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