## Product description form

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Name of Identification	Mashed Potato (Thin)	1 States	
Description			
	0		
Production code	C320		
Minimum portion size (g)	90	A CONTRACTOR OF THE OWNER OWNER OF THE OWNER OWNE	
Serves per full tray	40	A CONTRACTOR OF THE OWNER OWNER OF THE OWNER OWNE	
Serves per half tray	20		
	Potato Whole Peeled No Eyes, Water, Margarine	e (Vegetable Oil, Water, Salt, Milk Fat,	
	Fundations (474, Caulterithin), Decementing (Determiner Contents), Asidity Decembers		

CompositionPotato Whole Peeled No Eyes, Water, Margarine (Vegetable Oil, Water, Salt, Milk Fat,<br/>Emulsifiers (471, Soy Lecithin), Preservative (Potassium Sorbate), Acidity Regulator<br/>(Citric Acid), Vitamins A & D, Natural Colour (Carotene), Natural Flavour.), Milk<br/>Powder, Salt Cooking ((Sodium Chloride), Anticaking Agent (535))

Nutritional information			Deckage and chinning	
band	2		Package and shipping	
energy	267	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	2	g	Material	trays
fat	2	g	Size, weight, etc.	1.8 Kg and 3.6 Kg
carbohydrate	9	g	Label	Labels are date coded and attached
sodium	310	mg		during production
calcium	14	mg	hand an attack for a	
potassium	307	mg	Instructions for preparation	Keep product refrigerated until consumption, serve cold
Allergen advice	Milk, Soy			
-	gluten free	v	Storage conditions and	All products shall be stored, handled
	lactose free	X	distribution	and transported (in an approved
	vegetarian	V		Food Transport Vehicle) at 0-5°C
	vegan	Х	Shelf life	5 days under proper refrigeration
May contain	NIL			
Made in a facility that also processes products with: Use of the product	milk, wheat, soy, fish, egg, shellfish, sesame, mustard			
Intended use	May also be used an ingredient in preparing meals.			
Consumer group	Consumers of all ages consume this product.			
Quality Statement Origin 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. Made in Australia from local and imported ingredients			
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