

Product description form

MEDI·CHEF



Name or identification Mild spiced lamb rogan josh

Description Braised lamb and vegetables cooked with a gravy of coconut and spices

Production code C407

Minimum portion size (g) 160

Serves per full tray 20

Serves per half tray 10



Composition Lamb Leg Diced Fresh 25mm, Vegetables Mixed stir fry (Broccoli And Cauliflower Florets, Carrot And Celery Sliced; Onion-Brown Half Sliced; Capsicum Red And Green Diced 30Mm X 30Mm; And Zucchini Half Sliced, Beans And Snow Peas), Water, Rogan Josh Sauce (Water, Tomatoes (27%) (Diced, From Paste), Onion, Vegetable Oil, Spices (4%), Capsicum (Red And Green), Sugar, Thickener (Maize Starch 1422), Salt, Garlic, Ginger, Colour (Paprika Extract), Lemon Juice, Coriander Leaf, Chilli Powder, Food Acids (Acetic, Lactic).), Garlic Crushed (Garlic, Salt), Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid), Coconut Milk Powder Mix (Coconut Milk Powder (78%), Maltodextrin, Milk Protein, Stabiliser (Sodium Phosphate)), Coriander Chopped

Nutritional information

band	nb
energy	617 kJ
protein	23 g
fat	4 g
carbohydrate	5 g
sodium	100 mg
calcium	19 mg
potassium	502 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
5 days under proper refrigeration

May Contain:

Gluten, Milk, Peanuts, Soy, Treenut, Wheat

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 as an ingredient in preparing meals.

Consumer group

Consumers of all ages consume this product.

Quality Statement

At Medichief 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