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Name of Ic	lentification
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Mushroom Veg & Black Bean

200 20

10

1000

Mixed vegetables and tofu in black bean sauce

C411

Description

Composition

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



Tofu Dried Bean Curd (Water, Certified A Organic Soybeans, Mineral Salt 511(Nigari)), Water, Mushroom Sliced, Broccoli Portions Florets, Capsicum Mixed sliced 10mm, Carrot Julienne 5mm, Chinese Cabbage Shredded, Black Bean Sauce (Water, Sugar, Fermented Black Bean (14%) (Black Bean, Salt), Ginger, Salt, Thickener (1442, 415), Vinegar, Soybean Oil, Colour (150C), Soy Sauce (Water, Soybean, Salt, Wheat Flour), Preservative (211)), Spring Onion Sliced 5mm, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Bean Shoots

Nutritional information			Package and shipping		
band	nb				
energy	449	kJ	Packaging method /	Hot fild - stainless steel gastronorm	
protein	9	g	Material	trays	
fat	5	g	Size, weight, etc.	, 2 Kg and 4 Kg	
carbohydrate	5	g	Label	Labels are date coded and attached	
sodium	230	mg		during production	
calcium	171	mg	Instructions for preparation		
potassium	425	mg		Keep product refrigerated until consumption, serve cold	
Allergen advice	Gluten, Sov	v			
	gluten free	, X	Storage conditions and	All products shall be stored, handled	
	lactose free	v	distribution	and transported (in an approved	
	vegetarian	V		Food Transport Vehicle) at 0-5°C	
	vegan	V	Shelf life	5 days under proper refrigeration	
May contain	Crustacea, Fish, Peanuts, Sesame, Treenut				
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 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				