## $\mathsf{M} \mathsf{E} \mathsf{D} \mathsf{I} \cdot \mathsf{C} \mathsf{H} \mathsf{E} \mathsf{F}$

Name of Identification

Omelette (Plain)

Description

Production code Minimum portion size (g) Serves per full tray Serves per half tray Outsourced Product. C770

120 20

10



Composition

Omelette plain (Pasteurised Egg (71%), Water, Skim Milk Powder, Sunflower Oil, Stabiliser [Starch, Vegetable Gums 415, 412)], Salt, Food Acid (330).)

Nutritional information band	2		Package and shipping	
	2 859	kJ	Deckesing method /	Hot fild staipless steel gastronorm
energy			Packaging method /	
protein	15	g	Material	trays
fat	14	g	Size, weight, etc.	1.2 Kg and 2.4 Kg
carbohydrate	6	g	Label	Labels are date coded and attached
sodium	450	mg		during production
calcium	54	mg	Instructions for	
potassium	161	mg	preparation	Keep product refrigerated until
	Free Mills			consumption, serve cold
Allergen advice	Eggs, Milk		o	
	gluten free		Storage conditions and	All products shall be stored, handled
	lactose free		distribution	and transported (in an approved
	vegetarian			Food Transport Vehicle) at 0-5°C
	vegan	Х	Shelf life	5 days under proper refrigeration
May contain	products to be free from food allergens. Our products may contain cereals containing gluten and their products, namely, wheat, rye, barley, oats and their hybridised strains, crustacea, fish & shellfish and derivatives, dairy and dairy derivatives (including lactose), egg and egg derivatives, honey and bee products (including royal jelly), peanuts and peanut derivatives, sesame and sesame derivatives, soy and soy derivatives, tree nuts and tree nut derivatives, seeds including cotton, poppy, sunflower and safflower.			
Made in a facility that also processes products with:	milk, wheat, soy, fish, egg, shellfish, sesame, mustard			
Use of the product Intended use Consumer group	May also be used an ingredient in preparing meals. 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.			