



Name of Identification

Pasta Tomato Provencal

Description

Pasta in rich tomato olive sauce

Production code

C792

Minimum portion size (g)

200

Serves per full tray

16

Serves per half tray

8



Composition

Pasta Sauce (Tomato Pulp (92%), Olive Oil, Carrot, Sugar, Onion, Garlic, Basil, Salt), Pasta Shells (Durum Wheat Semolina.), Cheese Parmesan Grated (Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Nonanimal Rennet)] Anticaking Agent (Tapioca Starch), Preservative (200).), Tinned Tomato Paste (Concentrated Tomatoes (99%), Salt), Tinned Olives Sliced Black (Black Olives (52%), Water, Salt, Colour (579).), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Basil Chopped 10mm, Parsley Chopped, Garlic Crushed (Garlic, Salt), Vegetable Booster (Salt, Sugar, Maltodextrin, Yeast Extract, Vegetable Powders (3%) (Onion, Carrot, Tomato, Garlic), Natural Flavours, Vegetable Oil, Natural Colour (Carotene), Pepper, Burnt Sugar.), Pepper White Ground

Nutritional information

band	nb
energy	1047 kJ
protein	11 g
fat	8 g
carbohydrate	32 g
sodium	510 mg
calcium	172 mg
potassium	514 mg

Package and shipping

Packaging method / Material	Hot fild - stainless 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

Gluten, Wheat,	
Milk	
gluten free	X
lactose free	X
vegetarian	✓
vegan	X

Storage conditions and distribution	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
Shelf life	5 days under proper refrigeration

May contain

Egg, Milk, Soy

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

