Product description form

MEDI·CHEF



Name or identification	Provincale chicken
Description	Italian inspired chicken with tomato base and olives
Production code	34768
Minimum portion size (g)	160
Composition	Chicken Diced Thigh Free Range 15x15mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Water, Onion Diced 10mm, Wine Dry White Reisling (Wine, Preservative (202, 220)), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Mustard Dijon (Water, Mustard Seed (18%), Salt, Sugar, Food Acid (Acetic), Turmeric), Tinned Tomato Paste (Concentrated Tomatoes (99%), Salt), Capers in Vinegar (Capers (55%), Water, Salt, Acidity Regulator: Acetic Acid.), Garlic Crushed (Garlic, Salt), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Starch Col Flo 67 Thickener (Modified Corn Starch), Parsley Chopped, Mixed Herb (Rosemary, Oregano, Bay Leaves.), Pepper White Ground

Nutritional information

band	1	
energy	863	kJ
protein	27	g
fat	9	g
carbohydrate	3	g
sodium	282	mg
calcium	27	mg
potassium	485	mg

Allergen advice

Sulphites

gluten free	√
lactose free	√
vegetarian	X
vegan	X
Halal Suitable	X

May contain **Peanuts**

Made in a facility that also processes products with: milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
Size, weight, etc.	#N/A Kg and #N/A Kg
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold
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

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