## MEDI·CHEF

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Name of Identification	Pumpkin & Fetta Cous Cous				
Description	Roasted pumpkin stirred with cous cous and				
	fetta	the the the second			
Production code	C746	and the second second			
Minimum portion size (g)	200				
Serves per full tray	20	and the second			
Serves per half tray	10	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
	Cous Cous (Wheat Semolina), Water, Cheese Fetta (Pasteurised Cow Milk 9				
	Salt, Lactic Cultures, Rennet), Pumpkin Diced 5mm, Tomato crushed pouch				
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Composition

Cous Cous (Wheat Semolina), Water, Cheese Fetta (Pasteurised Cow Milk 97.18%, Salt, Lactic Cultures, Rennet), Pumpkin Diced 5mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Onion Diced 15mm, Capsicum Red Diced 3mm, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Garlic Crushed (Garlic, Salt), Ginger Ground, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Parsley Chopped, Chilli Powder

Nutritional information			Package and shipping	
band	2			
energy	1367	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	14	g	Material	trays
fat	13	g	Size, weight, etc.	2 Kg and 4 Kg
carbohydrate	37	g	Label	Labels are date coded and attached
sodium	580	mg		during production
calcium	147	mg		
potassium	301	mg	Instructions for	Keep product refrigerated until
			preparation	consumption, serve cold
	Gluten, Wheat,			
Allergen advice	Milk		<b>C</b> . I' I	
	gluten free		Storage conditions and	All products shall be stored, handled
	lactose free	e X	distribution	and transported (in an approved
	vegetarian	V		Food Transport Vehicle) at 0-5°C
	vegan	Х	Shelf life	5 days under proper refrigeration
May contain	NIL			
Made in a facility that also	milk, wheat, soy, fish, egg, shellfish, sesame, mustard			
processes products with:				
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. Made in Australia from logal and imported ingradiants			
Origin Statement	Made in Australia from local and imported ingredients			

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