MEDI·CHEF

Name of Identification	Pumpkin & Spinach Penne		
Description			
	0		
Production code	C789		
Minimum portion size (g)	200		
Serves per full tray	20		
Serves per half tray	10		
Composition	Pasta Sauce (Tomato Pulp (92%), Olive Oil, Carrot, Sugar, Onion, Garlic, Basil, Salt), Pasta Penne (Durum Wheat Semolina.), Pumpkin Diced 15mm, Spinach Frozen Chopped, Cheese Parmesan Grated (Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Nonanimal Rennet)] Anticaking Agent (Tapioca Starch), Preservative (200).), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Parsley Chopped, Vegetable Booster (Salt, Sugar, Maltodextrin, Yeast Extract, Vegetable Powders (3%) (Onion, Carrot, Tomato, Garlic), Natural Flavours, Vegetable Oil, Natural Colour (Carotene), Pepper, Burnt Sugar.), Basil Chopped 10mm, Pepper White Ground		

Nutritional information			Package and shipping	
band	nb			
energy	854	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	8	g	Material	trays
fat	9	g	Size, weight, etc.	2 Kg and 4 Kg
carbohydrate	21	g	Label	Labels are date coded and attached
sodium	340	mg	Label	during production
calcium	130	mg	Instructions for	
potassium	597	mg		Keep product refrigerated until
	Gluten, W	Wheat, preparation	preparation	consumption, serve cold
Allergen advice	Milk			
	gluten free	Х	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	Egg, Milk, S	боу		
Made in a facility that also processes products with: Use of the product	milk, wheat, soy, fish, egg, shellfish, sesame, mustard			
Intended use	May also be used an ingredient in preparing meals.			
Consumer group	Consumers of all ages consume this product.			
Quality Statement Origin 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 local and imported ingredients			