Product description form

			MEDI·CHEF	
Name or identification	Sesame soy chilli chicken			
Description	Chicken tenders with a sesame soy chilli chicken glaze (Gluten free unless served with noodles)			
Production code	C714			The second second
Minimum portion size (g)	160			
Serves per full tray	20			
Serves per half tray	10			
Composition	Chicken Tenderloin, Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid), Lime Juice 300ml (100% Reconstituted Lime Juice, Preservative (223).), Sesame Oil, Soy Sauce (Hydrolysed Vegetable Protein (Soybean 9%, Maize), Water, Salt, Colour (150D)), Sweet Chilli Sauce (Water, Sugar, Chillies (6%), Garlic (3%), Salt, Thickeners (1442, 415), Food Acid (Acetic)), Garlic Crushed (Garlic, Salt)			
Nutritional information	Package and shipping			
band	1			
energy	633	kJ	Packaging method /	steel gastronorm trays
protein	30	g	Material	steel gastiononn trays
fat	3	g	Size, weight, etc.	1 Kg and 2 Kg
carbohydrate	0	g	Label	Labels are date coded and attached
sodium	125	mg		during production
calcium	17	mg	Instructions for	
potassium	412	mg	preparation	Keep product refrigerated until
Allergen advice	Soy, Sulphites,			consumption, serve cold
	Sesame			
	gluten free	V	Storage conditions and	All products shall be stored, handled
	lactose free	-	distribution	and transported (in an approved
	vegetarian	X X	Shelf life	Food Transport Vehicle) at 0-5°C
May Contain:	vegan Milk, Peanu		ne, Soy, Treenut	5 days under proper refrigeration
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.			
	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. **Quality Statement** 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

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