



Name of Identification Tuscan Vegetable Frittata

Description

Outsourced Product.

Production code C190

Minimum portion size (g) 160

Serves per full tray 0

Serves per half tray 12



Composition

Frittata Tuscan Vegetable (Potato, Pumpkin, Zucchini, Red Capsicum, Spinach, Sundried Tomato, Sweet Potato, Egg Pulp, Milk Powder, Plain Flour, Water, Herbs, Spices, Vegetable Oil)

Nutritional information

band	nb	
energy	893	kJ
protein	11	g
fat	8	g
carbohydrate	22	g
sodium	370	mg
calcium	253	mg
potassium	273	mg

Package and shipping

Packaging method / Material Hot fild - stainless steel gastronorm trays

Size, weight, etc. 2 Kg and 0 Kg

Label Labels are date coded and attached during production

Instructions for preparation Keep product refrigerated until consumption, serve cold

Allergen advice

Eggs, Gluten, Milk, Wheat

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

Statement by supplier: Due to the nature of the preparation areas we cannot guarantee our products to be free from food allergens. Our products may contain cereals containing gluten and their products, namely, wheat, rye, barley, oats and their hybridised strains, crustacea, fish & shellfish and derivatives, dairy and dairy derivatives (including lactose), egg and egg derivatives, honey and bee products (including royal jelly), peanuts and peanut derivatives, sesame and sesame derivatives, soy and soy derivatives, tree nuts and tree nut derivatives, seeds including cotton, poppy, sunflower and safflower.

May contain

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 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