MEDI·CHEF



Name of Identification	Soft maccaroni cheese
Description	A soft, cheesy maccaroni
Production code	34907
Minimum portion size (g)	200
Composition	Water, Pasta Paternosti (Durum Wheat Semolina, Water (Max 12.5%)), Cheese Parmesan Grated (Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Nonanimal Rennet)] Anticaking Agent (Tapioca Starch), Preservative (200).), Cheese Tasty Shredded (Cheddar Cheese ([Pasteurised Milk, Salt, Starter Cultures, Enzymes (Nonanimal Rennet, Non-Animal Lipase)]), Anti-Caking Agent (460)), Milk Powder, Flour Plain, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Parsley Chopped, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground

Nutritional information

band	2	
energy	1383	kJ
protein	16	g
fat	18	g
carbohydrate	26	g
sodium	434	mg
calcium	383	mg
potassium	170	mg

Allergen advice **Milk, Gluten, Wheat**

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

May contain **NIL**

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

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

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
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