## MEDICHEF

Name of Identification Spinach Fetta Olive Frittata

Description

Outsourced Product.

**Production code** C191

Minimum portion size (g) 160 Serves per full tray 0 Serves per half tray 12



Composition

Frittata Spinach Feta & Olive (Fetta, Olives, Spinach, Potato, Egg Pulp, Milk Powder, Plain Flour, Water, Herbs, Spices, Vegetable Oil)

No. Audata or all to facions and an			Dankana and aktoria	
Nutritional information			Package and shipping	
band	nb 1062	kJ	Dackaging mathed /	Hot fild - stainless steel gastronorm
energy protein	1062		Packaging method / Material	trays
fat	12	g g	Size, weight, etc.	2 Kg and 0 Kg
carbohydrate	23	g	Label	Labels are date coded and attached
sodium	540	mg		during production
calcium	329	mg	Instructions for preparation	-,
potassium	293	mg		Keep product refrigerated until
	Eggs, Glu	ten,		consumption, serve cold
Allergen advice	Milk, Wheat			
	gluten free	Χ	Storage conditions and	All products shall be stored, handled
	lactose free	X	distribution	and transported (in an approved
	vegetarian	٧		Food Transport Vehicle) at 0-5°C
	vegan	Χ	Shelf life	5 days under proper refrigeration
May contain	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.			
Use of the product Intended use Consumer group	· ·		ngredient in preparing me consume this product.	als.
	At Medichef we pride ourselves on the consistent quality of service and product that			

**Quality Statement** 

Our commitment to food safety and quality is achieved by our quality practices,

we provide our customers. It is the aim of this company to continue to improve our

Made in Australia from local and imported ingredients

services and in turn meet or exceed our customer's expectations.