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vegetables suitable for vegetarians

A light soup containing a variety of simmered

C027

Spring Vegetable Soup

180

28

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Composition

Name or identification

Minimum portion size (g)

Description

Production code

Serves per full tray

Serves per half tray

Water, Vegetable Soup Mix 10mm (with Onion) (Carrot (30%), Potato (20%), Onion Brown (20%), Broccoli (20%), Swede (10%)), Leek Diced 5mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Potato Diced 10mm, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Vegetable Booster (Salt, Sugar, Maltodextrin, Yeast Extract, Vegetable Powders (3%) (Onion, Carrot, Tomato, Garlic), Natural Flavours, Vegetable Oil, Natural Colour (Carotene), Pepper, Burnt Sugar.), Mixed Herb (Rosemary, Oregano, Bay Leaves.), Pepper White Ground

Nutritional information			Package and shipping	
band	nb			
energy	190	kJ	Packaging method /	Cold fild - plastic cups within
protein	1	g	Material	stainless steel gastronorm trays
fat	0	g	Size, weight, etc.	2.5 Kg and 5 Kg
carbohydrate	9	g	Label	Labels are date coded and attached
sodium	250	mg		during production
calcium	14	mg	Instructions for	
potassium	133	mg	preparation	Keep product refrigerated until
Allergen advice	Sulphites			consumption, serve cold
May Contain	gluten free lactose free vegetarian vegan Milk, Soy	$\begin{array}{c} \sqrt{}\\ \sqrt{}\\ \sqrt{}\\ \sqrt{}\\ \sqrt{}\end{array}$	Storage conditions and distribution Shelf life	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C 5 days under proper refrigeration
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.			
Consumer Broup				
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			