MEDI-CHEF

Name of Identification Steamed Veg W Black Bean

Description

Composition

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Production code

C459

Minimum portion size (g) 200 Serves per full tray 20 Serves per half tray 10

Vegetables Mixed stir fry (Broccoli And Cauliflower Florets, Carrot And Celery Sliced; Onion-Brown Half Sliced; Capsicum Red And Green Diced 30Mm X 30Mm; And Zucchini Half Sliced, Beans And Snow Peas), Tofu Dried Bean Curd (Water, Certified A Organic Soybeans, Mineral Salt 511(Nigari)), Water, Black Bean Sauce (Water, Sugar, Fermented Black Bean (14%) (Black Bean, Salt), Ginger, Salt, Thickener (1442, 415), Vinegar, Soybean Oil, Colour (150C), Soy Sauce (Water, Soybean, Salt, Wheat Flour), Preservative (211)), Brown Sugar, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Garlic Crushed (Garlic, Salt), Spring Onion Sliced 5mm

Nutritional information			Package and shipping	
band	nb			
energy	704	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	9	g	Material	trays
fat	5	g	Size, weight, etc.	2 Kg and 4 Kg
carbohydrate	17	g	Label	Labels are date coded and attached
sodium	410	mg		during production
calcium	183	mg	Instructions for	
potassium	428	mg	preparation	Keep product refrigerated until
			p. eparation	consumption, serve cold
Allergen advice	Soy, Glute	n		
	gluten free	Χ	Storage conditions and	All products shall be stored, handled
	lactose free	√	distribution	and transported (in an approved
	vegetarian	٧		Food Transport Vehicle) at 0-5°C
	vegan	٧	Shelf life	5 days under proper refrigeration
May contain	Crustacea, Fish, Peanuts, Sesame, Treenut			

Made in a facility that also processes products with:

milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Use of the product

May also be used an ingredient in preparing meals. Intended use Consumers of all ages consume this product. **Consumer group**

> 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. Made in Australia from local and imported ingredients

Quality Statement