## MEDI.CHEF

Name of Identification	Stir Fried Vegetables		
Description			
	Seasoned and crisp strir fried mixed veg		
Production code	C760		
Minimum portion size (g)	180		
Serves per full tray	20		
Serves per half tray	10	1.0	
	Vegetables Mixed stir fry (Broccoli And Caul	iflower Florets, Carrot And Cele	
	Onion-Brown Half Sliced; Capsicum Red And Green Diced 30Mm X 30Mm; A		
Composition	Zucchini Half Sliced, Beans And Snow Peas), Water, Garlic Crushed (Garlic, S		

ery Sliced; And Salt), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Spring Onion Sliced 5mm

Nutritional information			Package and shipping	
band	nb		· · · · · · · · · · · · · · · · · · ·	
energy	444	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	5	g	Material	trays
fat	2	g	Size, weight, etc.	1.8 Kg and 3.6 Kg
carbohydrate	15	g	_	Labels are date coded and attached
sodium	250	mg	Label	during production
calcium	38	mg	In standting of fact	
potassium	496	mg	Instructions for preparation	Keep product refrigerated until consumption, serve cold
Allergen advice	NIL			
	gluten free	v	Storage conditions and	All products shall be stored, handled
	lactose free	e √	distribution	and transported (in an approved
	vegetarian	V		Food Transport Vehicle) at 0-5°C
	vegan	V	Shelf life	5 days under proper refrigeration
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 b	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			