

## Product description form

MEDI·CHEF



<b>Composition</b>	Sweet Chicken Curry
<b>Description</b>	Chicken with a sweet tomato based sauce
<b>Production code</b>	C226
<b>Minimum portion size (g)</b>	160
<b>Serves per full tray</b>	20
<b>Serves per half tray</b>	10



<b>Composition</b>	Chicken Diced Thigh Free Range 15x15mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Celery Diced 5mm, Onion Diced 10mm, Sultanas (Sultana (99%), Vegetable Oil), Water, Brown Sugar, Curry Powder (Coriander, Turmeric, Fennel, Pepper, Cumin, Chilli, Fenugreek, Garlic, Ginger, Salt), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Coriander Chopped, Garlic Crushed (Garlic, Salt), Ginger Ground, Turmeric
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Nutritional information			Package and shipping	
<b>band</b>	1		<b>Packaging method /</b>	Hot fill - stainless steel gastronorm
<b>energy</b>	817	kJ	<b>Material</b>	trays
<b>protein</b>	27	g	<b>Size, weight, etc.</b>	1.6 Kg and 3.2 Kg
<b>fat</b>	7	g	<b>Label</b>	Labels are date coded and attached during production
<b>carbohydrate</b>	5	g	<b>Instructions for preparation</b>	Keep product refrigerated until consumption, serve cold
<b>sodium</b>	240	mg		
<b>calcium</b>	36	mg		
<b>potassium</b>	532	mg		
<b>Allergen advice</b>	<b>NIL</b>		<b>Storage conditions and distribution</b>	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
	gluten free	✓	<b>Shelf life</b>	5 days under proper refrigeration
	lactose free	✓		
	vegetarian	X		
	vegan	X		
<b>May contain</b>	<b>NIL</b>			
<b>Made in a facility that also processes products with:</b>	milk, wheat, soy, fish, egg, shellfish, sesame, mustard			

### Use of the product

<b>Intended use</b>	May also be used as an ingredient in preparing meals.
<b>Consumer group</b>	Consumers of all ages consume this product.

### Quality Statement

At Medichief 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