



Name of Identification

Sweet Potato Egg Bake Round

Description

Savoury baked egg with sweet potato and cheese

Production code

C127

Minimum portion size (g)

180

Serves per full tray

18

Serves per half tray

9



Composition

Eggs Pulp Whole Cage Fresh, Sweet Potato Diced 5mm, Water, Cheese Tasty Shredded (Cheddar Cheese ([Pasteurised Milk, Salt, Starter Cultures, Enzymes (Nonanimal Rennet, Non-Animal Lipase)]), Anti-Caking Agent (460)), Cheese Ricotta (Cheese Whey (Cow'S Milk), Pasteurised Cow'S Milk And Salt.), Milk Powder, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Oil Spray Canola (Canola Oil (67%), Propellant (Butane, Propane), Emulsifier (Soy Lecithin)), Pepper White Ground

Nutritional information

| | | |
|---------------------|------|----|
| band | 2 | |
| energy | 1266 | kJ |
| protein | 19 | g |
| fat | 19 | g |
| carbohydrate | 13 | g |
| sodium | 450 | mg |
| calcium | 345 | mg |
| potassium | 389 | mg |

Package and shipping

| | |
|-------------------------------------|---|
| Packaging method / Material | Hot fild - stainless steel gastronorm trays |
| Size, weight, etc. | 1.7 Kg and 3.3 Kg |
| Label | Labels are date coded and attached during production |
| Instructions for preparation | Keep product refrigerated until consumption, serve cold |

Allergen advice

Milk, Eggs, Soy

| | |
|--------------|---|
| gluten free | ✓ |
| lactose free | X |
| vegetarian | ✓ |
| vegan | X |

| | |
|--|--|
| Storage conditions and distribution | All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C |
| 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 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

