## **Product description form**

## MEDI-CHEF

Name or identification Tandoori chicken

Description

Chicken tenders with a tandoori coating

Production code C715

Minimum portion size (g) 160 Serves per full tray 20 Serves per half tray 10



5 days under proper refrigeration

Composition

**Nutritional information** 

Chicken Tenderloin, Tandoori Paste (Ginger (23%), Water, Spices (13%), Lemon Juice (10%), Vegetable Oil, Garlic (Powder, Puree), Lentils, Tamarind, Salt, Food Acids (Acetic, Citric, Lactic), Colours (Paprika Oleoresin, Carmine), Sugar.), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Yoghurt Natural 2kg (Milk (92%), Milk Solids, Cream, Live Yoghurt Cultures)

band	1				
energy	653	kJ	Packaging method /	Packaging method /	
protein	30	g	Material steel gastronorm trays		
fat	4	g	Size, weight, etc.	1 Kg and 2 Kg	
carbohydrate	less than 1	g	Label	Labels are date coded and attached	
sodium	130	mg		during production	
calcium	25	mg	Instructions for		
potassium	433	mg	preparation	Keep product refrigerated until consumption, serve cold	
Allergen advice	Milk, Sulphites				
-	gluten free	٧	Storage conditions and	All products shall be stored, handled	
	lactose free	X	distribution	and transported (in an approved	
	vegetarian	Х		Food Transport Vehicle) at 0-5°C	

Package and shipping

May Contains: Gluten, Milk, Peanuts, Soy, Treenut, Wheat

vegan

Made in a facility that also processes products with:

Use of the product

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

Shelf life

Intended use May also be used an ingredient in preparing meals.

Consumer group Consumers of all ages consume this product.

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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.

**Quality Statement** 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