



Name of Identification	Tandoori Vegetables
Description	Tender stir fried vegetables in spiced tandoori sauce
Production code	C403
Minimum portion size (g)	200
Serves per full tray	20
Serves per half tray	10



Composition	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), Broccoli Portions Florets, Water, Yoghurt Natural 2kg (Milk (92%), Milk Solids, Cream, Live Yoghurt Cultures), 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)), Garlic Crushed (Garlic, Salt), Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Coriander Chopped
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Nutritional information

band	nb
energy	427 kJ
protein	5 g
fat	4 g
carbohydrate	9 g
sodium	140 mg
calcium	59 mg
potassium	463 mg

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
Size, weight, etc.	2 Kg and 4 Kg
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold

Allergen advice

Sulphites, Milk

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
5 days under proper refrigeration

Shelf life

May contain

Gluten, Milk, Peanuts, Soy, Treenut, Wheat

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