MEDI-CHEF

Name of Identification Thai Green Vegetables

Description

Composition

fat

sodium

calcium

potassium

carbohydrate

0

Production code

C409

Minimum portion size (g) 200 Serves per full tray 20 Serves per half tray 10



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), Water, Tofu Dried Bean Curd (Water, Certified A Organic Soybeans, Mineral Salt 511(Nigari)), Onions Diced 5mm, Yellow Curry Paste (Garlic, Lemon Grass, Salt, Shallot, Galangal, Dried Red Chilli, Coriander Seed, Kaffir Lime Peel, Curry Powder, Cumin, Cinnamon, Turmeric, Cardamom, Nutmeg), Coconut Milk Powder Mix (Coconut Milk Powder (78%), Maltodextrin, Milk Protein, Stabiliser (Sodium Phosphate)), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Sugar White, Garlic Crushed (Garlic, Salt), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Starch Col Flo 67 Thickener (Modified Corn Starch), Coriander Ground, Coriander Chopped

Nutritional information Package and shipping band nb 696 energy kJ Packaging method / protein 8 Material g

g

g

mg

mg

7

15

400

150

411

travs Size, weight, etc. 2 Kg and 4 Kg Labels are date coded and attached Label

Hot fild - stainless steel gastronorm

during production

mg Keep product refrigerated until preparation Milk, Sulphites, consumption, serve cold

Instructions for

Allergen advice Sov

> gluten free Storage conditions and ٧ All products shall be stored, handled distribution lactose free Χ and transported (in an approved vegetarian ٧ Food Transport Vehicle) at 0-5°C Χ Shelf life vegan 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.

> 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.