

Product description form

MEDI·CHEF



Name or identification veal & tomato casserole

Description

Veal & tomato stew

Production code

C290

Minimum portion size (g)

160

Serves per full tray

20

Serves per half tray

10



Composition

Veal, Tomato Diced [Diced, peeled tomatoes (60%), tomato juice, salt, food acid (citric acid)], Onion, Potato, Celery, MAPS [modified starch (281)], Beef Booster GF [Salt, sugar, maize starch, beef fat 5.6%[Beef fat, antioxidant(306),Food acid (330)(contains soy)], Yeast extract (contains colour 150d), Flavours (Contain wheat & soy), Hydrolysed vegetable protein (Contains wheat,corn & soy), Flavour onion powder, Colour (150c), Flavour enhancer (635), Spice, Food acid (330), Herbs mixed], Salt, Pepper, Parsley.

Nutritional information

band

2

energy

880

kJ

protein

38

g

fat

3

g

carbohydrate

5

g

sodium

297

mg

calcium

12

mg

potassium

469

mg

Allergen advice

Soy

gluten free √

lactose free √

vegetarian X

vegan X

Package and shipping

Packaging method /

Hot fill - stainless steel gastronorm

Material

trays

Size, weight, etc.

1.6 Kg and 3.2 Kg

Label

Labels are date coded and attached during production

Instructions for preparation

Keep product refrigerated until consumption, serve cold

May Contain:

Beef booster GF [milk, mustard, celery, lupin] * Gluten negligible as confirmed with maggi
MAPS [sulphites added as part of additive process with amount <10mg/kg]

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 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