


Product description form

MEDI·CHEF



Composition	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			
	Veal Rump Diced 10mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Onion Diced 10mm, Potato Diced 10mm, Celery Diced 5mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Water, Booster Beef 8kg (Iodised Salt, Sugar, Corn Starch, Beef Fat (5%) [Beef Fat, Antioxidant (307B), Food Acid (330) (Contains Soy)], Yeast Extract Powder, Soy Sauce Powder (Derived From Wheat), Colour (150C), Hydrolysed Vegetable Protein (Derived From Wheat) (Contains Soy), Flavour, Onion Powder, Flavour Enhancer (635), Spice, Food Acid (330), And Herb.), Parsley Chopped, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground			
Composition				
Nutritional information	Package and shipping			
band	1		Packaging method /	Hot fill - stainless steel gastronorm
energy	852	kJ	Material	trays
protein	32	g	Size, weight, etc.	1.6 Kg and 3.2 Kg
fat	6	g	Label	Labels are date coded and attached during production
carbohydrate	5	g	Instructions for preparation	Keep product refrigerated until consumption, serve cold
sodium	310	mg		
calcium	21	mg		
potassium	644	mg		
Allergen advice	Soy, Wheat, Sulphites			
	gluten free	√	Storage conditions and distribution	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
	lactose free	√		
	vegetarian	X	Shelf life	5 days under proper refrigeration
	vegan	X		
May contain	Milk, Sesame			
	Beef booster GF * Gluten negligible as confirmed with maggi			
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 as 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			