MEDI·CHEF

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Name of Identification	Veg Bean C	Veg Bean Curd W Oyster Sauce				
Description						
	0			The second second		
Production code			C410			
Minimum portion size (g)	200	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), Tofu Dried Bean Curd (Water, Certified A Organic Soybeans, Mineral Salt 511(Nigari)), Water, Oyster Sauce (Water, Sugar, Salt, Oyster Extractives (11%) (Oyster, Water, Salt), Flavour Enhancer (621), Modified Corn Starch (1442), Wheat Flour, Colour), Spring Onion Sliced 5mm					
Nutritional information			Package and shipping			
band	nb					
energy	526	kJ	Packaging method /	Hot fild - stainless steel gastronorm		
protein	8	g	Material	trays		
fat	4	g	Size, weight, etc.	2 Kg and 4 Kg		
carbohydrate	12	g	Label	Labels are date coded and attached		
sodium calcium	450	mg		during production		
potassium	158 404	mg mg	Instructions for	Keep product refrigerated until		
potassium	Soy, Glute	0	preparation	consumption, serve cold		
Allergen advice	Molluscs, V					
	gluten free		Storage conditions and	All products shall be stored, handled		
	lactose free	e v	distribution	and transported (in an approved		
	vegetarian	Х		Food Transport Vehicle) at 0-5°C		
	vegan	Х	Shelf life	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	Mayakak					
Consumer group	May also be used an ingredient in preparing meals. Consumers of all ages consume this product.					
consumer group	Consumers	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					