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Name of Identification	Vegetable Tofu			
Description	Mixed vegetables and tofu in seasoned soy sauce			
Production code	50000		C412	
Minimum portion size (g)	200		C412	
Serves per full tray	200			
Serves per half tray	10			and the second second
Serves per nan tray	10			C: F in the in
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, Bok Choy Sliced 10mm, Bean Shoots, Soy Sauce (Hydrolysed Vegetable Protein (Soybean 9%, Maize), Water, Salt, Colour (150D)), Garlic Crushed (Garlic, Salt), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Spring Onion Sliced 5mm			
Nutritional information	Package and shipping			
band	nb			
energy	696	kJ	Packaging method /	Hot fild - stainless steel gastronorm
protein	11	g	Material	trays
fat	7	g	Size, weight, etc.	2 Kg and 4 Kg
carbohydrate	11	g	Label	Labels are date coded and attached
sodium	330	mg	Label	during production
calcium	226	mg	Instructions for	
potassium	464	mg	preparation	Keep product refrigerated until consumption, serve cold
Allergen advice	Sulphites, Soy			
	gluten free	v	Storage conditions and	All products shall be stored, handled
	lactose free	v	distribution	and transported (in an approved
	vegetarian	v		Food Transport Vehicle) at 0-5°C
	vegan	V	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	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.			

Origin Statement