



Name of Identification Warm Roast Veg

Description

Roasted vegetables with chickpeas salad

Production code

C710

Minimum portion size (g)

200

Serves per full tray

20

Serves per half tray

10



Composition

Tinned Chick Peas (Chickpeas (60%), Water, Salt, Ascorbic Acid (E300)), Potato Chunks (Pot Roast Quarter), Capsicum Mix h/cut 3cmx3cm, Sweet Potato Diced 25mm, Zucchini Wedges, Oil Vegetable (Vegetable Oil, Antifoam (900A)), Garlic Crushed (Garlic, Salt), Parsley Chopped

Nutritional information

band	nb	
energy	835	kJ
protein	9	g
fat	5	g
carbohydrate	26	g
sodium	190	mg
calcium	62	mg
potassium	517	mg

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
Size, weight, etc.	2 Kg and 4 Kg
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold

Allergen advice

NIL

gluten free	✓
lactose free	✓
vegetarian	✓
vegan	✓

Storage conditions and distribution

All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
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. 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