Product description form

MEDI·CHEF



Name or identification	beef stroganoff
Description	Beef & mushroom sauted in a creamy sauce
Production code	34751
Minimum portion size (g)	160
Composition	Beef Blade Diced 15mm 90%L, Water, Onion Diced 10mm, Mushroom Button Diced 10mm, Cream Thickened Dairy Farmers (Pasteurised Cream (Milk), Thickeners (400, 500), Mineral Salt (450)), Lemon Juice (Reconstituted Lemon Juice (99.9%), Acidity Regulators (330, 300), Preservative (223)), Starch Col Flo 67 Thickener (Modified Corn Starch), Spring Onion Sliced 5mm, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Sugar White, Garlic Crushed (Garlic, Salt), Fresh Chives, Parsley Chopped, Pepper White Ground

Nutritional information

band	1	
energy	879	kJ
protein	32	g
fat	7	g
carbohydrate	5	g
sodium	339	mg
calcium	20	mg
potassium	615	mg

Allergen advice

Sulphites, Milk

gluten free	√
lactose free	X
vegetarian	X
vegan	X
Halal Suitable	√

May contain **NIL**

Made in a facility that also processes products with: milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold
Storage conditions and distribution	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
Shelf life	5 days under proper refrigeration

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.