Product description form

MEDI·CHEF



Name or identification	chicken & coconut curry
Description	Chicken and a creamy coconut sauce
Production code	34753
Minimum portion size (g)	160
Composition	Chicken Diced Thigh Free Range 15x15mm, Carrot Diced 10mm, Onion Diced 10mm, Celery Diced 5mm, Coconut Milk Powder Mix (Coconut Milk Powder (78%), Maltodextrin, Milk Protein, Stabiliser (Sodium Phosphate)), Booster Chicken (Iodised Salt, Sugar, Maize Starch, Chicken Fat (3.5%), Onion Powder,Yeast Extract, Flavour, Chicken Powder (0.5%), Flavour Enhancer (635), Colour (100,150C)), Water, Curry Powder (Coriander, Turmeric, Fennel, Pepper, Cumin, Chilli, Fenugreek, Garlic, Ginger, Salt), Tandoori Paste (Ginger (23%), Water, Spices (13%), Lemon Juice (10%), Vegetable Oil, Garlic (Powder, Puree), Lentils, Tamarind, Salt, Food Acids (Acetic, Citric, Lactic), Colours (Paprika Oleoresin, Carmine), Sugar.), Coriander Chopped, Turmeric, Coriander Ground, Ginger Crushed (Ginger, Vinegar, Vegetable Oil, Salt, Lactic Acid)

Nutritional information

band	1	
energy	847	kJ
protein	27	g
fat	9	g
carbohydrate	4	g
sodium	235	mg
calcium	36	mg
potassium	522	mg

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

Allergen advice

Milk

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

May contain	**Celery, Gluten, Milk, Peanuts, Sesame, Soy, Treenut, Wheat**
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
Origin Statement	Made in Australia from local and imported ingredients