**Product description form**

MEDI·CHEF



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|---|---|
| **Name or identification** | chicken paprika |
| **Description** | Chicken casserole with paprika |
| **Production code** | 34757 |
| **Minimum portion size (g)** | 160 |
| **Composition** | Chicken Diced Thigh Free Range 15x15mm, Onion Diced 10mm, Carrot Diced 10mm, Celery Diced 5mm, Capsicum Red Diced 5mm, Tinned Tomato Paste (Concentrated Tomatoes (99%), Salt), Starch Col Flo 67 Thickener (Modified Corn Starch), Sweet Paprika (Paprika (99%), Anti-Caking Agent (551)), Water, Garlic Crushed (Garlic, Salt), Parsley Chopped, Vegetable Booster (Salt, Sugar, Maltodextrin, Yeast Extract, Vegetable Powders (3%) (Onion, Carrot, Tomato, Garlic), Natural Flavours, Vegetable Oil, Natural Colour (Carotene), Pepper, Burnt Sugar.), Fresh Chives, Pepper White Ground |

**Nutritional information**

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|---|---|---|
| **band** | 1 | |
| **energy** | 722 | kJ |
| **protein** | 23 | g |
| **fat** | 6 | g |
| **carbohydrate** | 6 | g |
| **sodium** | 161 | mg |
| **calcium** | 36 | mg |
| **potassium** | 501 | mg |

**Allergen advice**

**Sulphites**

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

**May contain** **Milk, Soy**

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

**Package and shipping**

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| **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.

**Origin Statement** Made in Australia from local and imported ingredients