MEDI·CHEF



Name of Identification	chickpea & veg curry
Description	Gently simmered beef combined with a variety of vegetables in a tomato broth.
Production code	34844
Minimum portion size (g)	200
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), Tinned Chick Peas (Chickpeas (60%), Water, Salt, Ascorbic Acid (E300)), Water, Coconut Milk Powder Mix (Coconut Milk Powder (78%), Maltodextrin, Milk Protein, Stabiliser (Sodium Phosphate)), Oil Vegetable (Vegetable Oil, Antifoam (900A)), Curry Powder (Coriander, Turmeric, Fennel, Pepper, Cumin, Chilli, Fenugreek, Garlic, Ginger, Salt), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Cumin Ground, Turmeric, Vegetable Booster (Salt, Sugar, Maltodextrin, Yeast Extract, Vegetable Powders (3%) (Onion, Carrot, Tomato, Garlic), Natural Flavours, Vegetable Oil, Natural Colour (Carotene), Pepper, Burnt Sugar.), Coriander Chopped

Nutritional information

band	nb	
energy	899	kJ
protein	7	g
fat	11	g
carbohydrate	18	g
sodium	413	mg
calcium	57	mg
potassium	486	mg

Allergen advice

Milk

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

May contain **Milk, Soy**

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.

Origin Statement Made in Australia from local and imported ingredients