Product description form

MEDI·CHEF



Name or identification	egg potato & bacon slice
Description	A fritata-style bake with egg, potato & bacon
Production code	34827
Minimum portion size (g)	180
Composition	Eggs Pulp Whole Cage Fresh, Water, Bacon Diced Lean (Ssf Pork (95 %), Tapioca Starch, Pork Protein, Sugar, Mineral Salts (451, 508, 450), Salt, Vegetable Gum (407A), Hydrolysed Vegetable Protein (Maize), Antioxidant (316), Preservative (250), Fermented Rice, Herb Extract.), Cheese Ricotta (Cheese Whey (Cow'S Milk), Pasteurised Cow'S Milk And Salt.), Cheese Tasty Shredded (Cheddar Cheese ([Pasteurised Milk, Salt, Starter Cultures, Enzymes (Nonanimal Rennet, Non-Animal Lipase)]), Anti-Caking Agent (460)), Potato Diced 5mm, Milk Powder, Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Pepper White Ground

Nutritional information

band	2	
energy	950	kJ
protein	18	g
fat	16	g
carbohydrate	8	g
sodium	614	mg
calcium	215	mg
potassium	336	mg

Allergen advice

Milk, Eggs

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

May contain **NIL**

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

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.