Product description form

MEDI·CHEF



Name or identification	veal hot pot
Description	Irish style veal hot pot
Production code	34773
Minimum portion size (g)	160
Composition	Veal Rump Diced 10mm, Tomato crushed pouch (Tomato (99.8%) (Reconstituted Tomato Paste (Tomato Paste, Water), Acidity Regulator (330)), Onion Diced 10mm, Potato Diced 10mm, Celery Diced 5mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Water, Parsley Chopped, Booster Beef 8kg (Iodised Salt, Sugar, Corn Starch, Beef Fat (5%) [Beef Fat, Antioxidant (307B), Food Acid (330) (Contains Soy)], Yeast Extract Powder, Soy Sauce Powder (Derived From Wheat), Colour (150C), Hydrolysed Vegetable Protein (Derived From Wheat) (Contains Soy), Flavour, Onion Powder, Flavour Enhancer (635), Spice, Food Acid (330), And Herb.), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Fresh Chives, Pepper White Ground

Nutritional information

band	1	
energy	843	kJ
protein	32	g
fat	6	g
carbohydrate	5	g
sodium	310	mg
calcium	22	mg
potassium	639	mg

Allergen advice

Soy, Wheat, Sulphites

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

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

May contain	**Milk, Sesame**
Made in a facility that also processes products with:	**Beef booster GF * Gluten negligible as confirmed with maggi** 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.
Origin Statement	Made in Australia from local and imported ingredients