

Product Specification

Issued: 14/11/18 • Version 5.0

Nutrifresh

Sweet & Sour Chicken Smooth Puree – Individual Portions Code: NF086

Smooth puree cooked chicken topped with a sweet tomato & pineapple sauce.

Ingredient Declaration

Chicken Mince (39%) (100% Chicken), Water, Rice, Crushed Tomato (Tomatoes (85%), Tomato Paste, Acidity Regulator (330)), Pineapple, Onion, Vinegar (Water, Food Acid (260)), Tomato Sauce (Concentrated Tomatoes, Sugar, Salt, Food Acids(260, 330), Natural Flavours)), Sugar, Starch, Chicken Flavour, Sweet Soy Sauce, Potato Mix, Garlic, Ginger.



Unit Weight		1.08 kg		
Nutrition Information		Group		3
Servings per package: 9 • Serving Size: 120 g		Analysis Type		Theoretical
	Average Quantity per Serving	Average Quantity per 100 g		
Energy (kJ)	645 (154 Cal)	538 (129 Cal)		
Protein (g)	13.5	11.2		
Fat, Total (g)	5.3	4.4		
- Saturated (g)	1.6	1.3		
Carbohydrate (g)	12.8	10.6		
- Sugars (g)	6.5	5.4		
Sodium (mg)	394.24	328.54		
Labelling		Defrosting Instructions		
Carton Label Applied	YES	Ingredient List	YES	Thaw product prior to reheating.
Product Label Applied	YES	Units per Carton	10	
Inner Barcode	9352380000899			Rethurmulation Instructions Reheat from frozen in microwave covered for approx. 4 minutes on medium heat. CAUTION: PRODUCT MAY BE VERY HOT AFTER REHEATING.
Carton Barcode	19352380000896			
Allergens	Contains Gluten, Soy, Sulphites, Wheat. May Contain Milk, Sesame.			Nutrifresh Authorisation Stephanie Liddle Senior Nutritionist & Product Development Officer BSc of Nutrition & Food Science MSc of Food Science & Technology
Shelf Life	Frozen Product – Best Before 365 days from date of manufacture.			
Storage	Store at -18 degrees C.			
Food Safety HACCP	NutriFresh is committed to the production of high quality, safe food products. To this end we have developed and implemented a Quality System that meets the requirements of HACCP Certification and AS/NZS ISO 9001:2015.			

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For all order enquiries please call (07) 3349 9855

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