

Product Information Sheet



Always makes better

PRODUCT: IMPERIAL CATER MINCE – BEEF

KEY FEATURES – IMPERIAL CATER MINCE

PRODUCT BRIEF: Beef flavoured soya mince used to extend or replace minced meat recipes.

Imperial Cater Mince were designed with the objective to be used as extender or replacement for minced meat. Cater mince delivers protein and flavour to economical meat recipes.

INGREDIENTS: Maize, Textured Vegetable Protein, Sugar, Flavouring, Salt, Spices, Colouring, Acidity Regulator, Free Flowing Agent, Anti Caking.

NB- PROTEIN ENRICHED MEAT EXTENDER/REPLACEMENT
NB- SOAK IN COLD WATER FOR MINIMUM OF 60 MINUTES
NB- TRADITIONAL 1 : 6 RECIPE 50% SOYA MINCE / 50% GRAVY BASE

PACK SIZES: 10 x 500 gram.
5 Kg.
25 Kg.

NB- HIGH ABSORPTION OF FATS / LIQUIDS

MIXING RATIO: 1 part Cater mince to 6 Parts Cold Water (1:6)

PRODUCT APPLICATIONS

- Cottage, Sheppard's and minced meat pies.
- Lasagne, Bolognaise and Savoury mince dishes.
- All low cost mince and stew dishes.
- Vegetarian / Rastafarian / Low Fat Dishes.

COOKING INSTRUCTIONS: Mix 1kg Cater mince to 6 litres cold water. Cover container and let the Cater Mince soak, preferably in refrigerator. Soak for at least 1 hour before use. Add Cater mince mixture to the meat. Cook until meat is done.

Used By:

- Government Institutes.
- Mining and Project Management Institutes.
- Community Feeding Schemes.
- All low cost menu applications.

VOLUME: 1 kg powder + 6 Litre water =
6,5 Litre Cater mince

Please visit our website for Recipes and Product Data Sheets
if you require any further information.

Johnny Bags (Pty) Ltd

www.johnnybags.co.za

Product Information Sheet



Always makes better

COMPARITIVE COSTING EXAMPLE BASED ON 14 kg MEAT

RECIPES

Meat Only	Quantity in kg`s	Cost / kg	Total
Meat	14,0	R 65,00	R 910,00
<u>Total Cost</u>	14,0		R 910,00

50/50	Quantity in kg`s	Cost / kg	Total
Meat	7,000	R 65,00	R 455,00
Imperial Cater Mince	1,000	R 30,00	R 30,00
Water	6,000		
<u>Total Cost</u>	14,0		R 485,00

70/30	Quantity in kg`s	Cost / kg	Total
Meat	9,8	R 65,00	R 637,00
Imperial Cater Mince	0,6	R 30,00	R 18,00
Water	3,6		
<u>Total Cost</u>	14,0		R 655,00

PROCESS

- To every 1 kilogram of Cater Mince add 6 litres of cold water, cover and soak in refrigerator
- Add soaked Cater Mince to Fresh Mince and cook. Add salt and flavouring.
- Cater Mince has its own flavoured Gravy Base, so additional flavouring ingredients needs to be adjusted to required taste.

Industrial Road, Swartkops, PE
Box 34339, Newton Park, 6055

Johnny Bags (Pty) Ltd
www.johnnybags.co.za

Tel: 041 466 0715
Fax: 041 466 1002

Product Information Sheet



Always makes better

SOYA PRODUCTS		
CATER MINCE - BEEF (1:6)	Per 100 g Powder	Per 100 g Re-Hydrated
Energy (kj)	1297	185
Protein (g)	18,8	2,7
Glyceamic carbohydrates (g)	50,8	7,3
of which total Sugars (g)	9,0	1,3
of which total Starch (g)	0,0	0,0
of which total Lactose (g)	0,0	0,0
Total Fat (g)	1,0	0,1
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	6,3	0,9
Sodium (mg)	3111	444
<i>All results calculated</i>		