

# Product Information Sheet



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**PRODUCT:** IMPERIAL CATER MINCE – CHICKEN

**PRODUCT BRIEF:** Chicken flavoured soya mince used to extend or replace minced chicken recipes.

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

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

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

**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.

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

**KEY FEATURES – IMPERIAL CATER MINCE**

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.

**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**  
**NB- HIGH ABSORPTION OF FATS / LIQUIDS**

**PRODUCT APPLICATIONS**

- Chicken Pie.
- Chicken Lasagne.
- All low cost mince and stew dishes.
- Vegetarian / Rastafarian / Low Fat Dishes.

**Used By:**

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

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

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## COMPARITIVE COSTING EXAMPLE BASED ON 14 kg MEAT

### RECIPES

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

<b>50/50</b>	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		
<b><u>Total Cost</u></b>	<b>14,0</b>		<b>R 485,00</b>

<b>70/30</b>	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		
<b><u>Total Cost</u></b>	<b>14,0</b>		<b>R 655,00</b>

### 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.

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<b>SOYA PRODUCTS</b>		
<b>CATER MINCE - CHICKEN (1:6)</b>	Per 100 g Powder	Per 100 g Re-Hydrated
Energy (kj)	1292	185
Protein (g)	18,9	2,7
Glyceamic carbohydrates (g)	50,4	7,2
of which total Sugars (g)	8,6	1,2
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)	3167	452
<i>All results calculated</i>		

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