

Product Information Sheet



Always makes better

PRODUCT:	IMPERIAL FLAVOURED GRAVY BBQ	KEY FEATURES – IMPERIAL FLAVOURED GRAVY POWDER
PRODUCT BRIEF:	Rounded BBQ flavoured gravy powder. Enhances flavour in stews and gravies.	The Imperial flavoured gravy range was designed to deliver thick gravy filled with aroma, and taste. The gravy powder can also be used to extend any stew or casserole.
INGREDIENTS:	Maize flour, Corn flour, Salt, Herbs & Spices, Sugar, Flavourings, Thickener, Hydrolysed Fat (Palm fruit), Monosodium Glutamate, Citric Acid, Colourings (E150, E110, E122, E142).	NB - Versatile Gravy Base which caters for the "3 ESSENTIALS" in every meal COLOUR / THICKNESS / FLAVOUR
PACK SIZES:	2,5kg and 10kg	
MIXING RATIO:	<i>Thick gravy</i> 1 part Gravy Powder to 10 Parts Water (1:10) <i>Thin gravy</i> 1 part Gravy Powder to 12 Parts Water (1:12)	PRODUCT APPLICATIONS <ul style="list-style-type: none">• Gravy and Gravy Base.• Flavour Base used as thickener for stews, casseroles, pies, etc• Sauce Base
COOKING INSTRUCTIONS:	Mix 1kg gravy powder with 10 - 12 litres water. Bring to the boil and simmer for 10 - 15 minutes while stirring.	<u>Please visit our website for Recipes and Product Data Sheets</u> <u>If you require any further information contact us.</u>
VOLUME:	1 kg Gravy powder + 10 Litre water = 11 Litre Gravy.	

Product Information Sheet



Always makes better

IMPERIAL FLAVOURED GRAVY BASE		
BBQ	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1245	113
Protein (g)	4,3	0,4
Glyceamic carbohydrates (g)	71,5	6,5
of which total Sugars (g)	2,6	0,2
of which total Starch (g)	35,6	3,2
of which total Lactose (g)	0,0	0,0
Total Fat (g)	3,8	0,3
Saturated fat (g)	3,8	0,3
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	2,3	0,2
Sodium (mg)	4912	447
All results calculated		