

Product Information Sheet



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PRODUCT: **IMPERIAL FLAVOURED GRAVY - CURRY**

PRODUCT BRIEF: Rounded curry flavoured gravy powder. Enhances flavour in stews and gravies

INGREDIENTS: Maize flour, Corn flour, Salt, Herbs & Spices, Sugar, Flavourings, Thickener, Hydrolysed Fat (Palm fruit), Monosodium Glutamate, Citric Acid, Colourings (E104,E110,E150)

PACK SIZES: 2,5kg and 10kg

MIXING RATIO:
Thick gravy (1:10)
1 part Gravy Powder to 10 Parts Water
Thin gravy (1:12)
1 part Gravy Powder to 12 Parts Water

COOKING INSTRUCTIONS: Mix 1kg gravy powder with 10 - 12 litres water. Bring to the boil and simmer for 10 - 15 minutes while stirring.

VOLUME: 1 kg Gravy powder + 10 Litre water = 11 Litres Gravy.

KEY FEATURES – IMPERIAL FLAVOURED GRAVY POWDER

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.

NB - Versatile Gravy Base which caters for the "3 ESSENTIALS" in every meal COLOUR / THICKNESS / FLAVOUR

PRODUCT APPLICATIONS

- Gravy and Gravy Base
- Flavour Base used as thickener for stews, casseroles, pies, etc.
- Sauce Base

Please visit our website for Recipes and Product Data Sheets.

If you require any further information contact us,

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IMPERIAL FLAVOURED GRAVY BASE		
CURRY	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1252	114
Protein (g)	4,4	0,4
Glyceamic carbohydrates (g)	74,4	6,8
of which total Sugars (g)	7,8	0,7
of which total Starch (g)	32,7	3,0
of which total Lactose (g)	0,0	0,0
Total Fat (g)	4,0	0,4
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	3,8	0,3
Sodium (mg)	3729	339
All results calculated		