

Product Information Sheet



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PRODUCT: **IMPERIAL CATERING SOUP – Beef & Onion.**

KEY FEATURES – IMPERIAL SOUP POWDER

PRODUCT BRIEF: Hearty soups that enhances flavour in soups, stews and gravies.

Imperial Soup Range was designed with the objective to deliver economical, flavoursome soups.

INGREDIENTS: Maize flour, Salt, Sugar, Flavourings, Herbs & Spices, Monosodium Glutamate, Flavourings, Acid Regulator, Colourants.

NB - Economical

PACK SIZES: 1,8kg (6 x 300g), 5kg and 25kg.

PRODUCT APPLICATIONS

MIXING RATIO: 1 part Soup Powder to 15 Parts Water (1:15)

- Soup or Soup Base
- Flavour Base / Thickener for stews, casseroles, pies, etc.
- Gravy and Sauce Base

COOKING INSTRUCTIONS: Mix 1kg soup powder to 15 litres water. Bring to the boil and simmer for 10 – 20 minutes while stirring.

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

VOLUME: 1 kg powder + 15 litres water = 16 litres soup.

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IMPERIAL SOUPS		
BEEF & ONION	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1169	73
Protein (g)	4,2	0,3
Glyceamic carbohydrates (g)	68,7	4,3
of which total Sugars (g)	2,4	0,1
of which total Starch (g)	35,6	2,2
of which total Lactose (g)	0,0	0,0
Total Fat (g)	1,2	0,1
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	1,9	0,1
Sodium (mg)	7132	446
All results calculated		