

# Product Information Sheet



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**PRODUCT:** **IMPERIAL CATERING SOUP –  
*Chicken Noodle.***

**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, Vermicelli Noodles, Flavourings, Herbs & Spices, Monosodium Glutamate, Flavourings, Acid Regulator, Colourants.

**NB - Economical**

**PACK SIZES:** 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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<b>IMPERIAL SOUPS</b>		
<b>CHICKEN NOODLE</b>	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1124	70
Protein (g)	4,3	0,3
Glyceamic carbohydrates (g)	67,3	4,2
of which total Sugars (g)	3,7	0,2
of which total Starch (g)	35,1	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)	1,4	0,1
Sodium (mg)	7213	451

All results calculated