

# Product Information Sheet



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

**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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| <b>IMPERIAL SOUPS</b>       |                  |                   |
|-----------------------------|------------------|-------------------|
| <b>CHICKEN</b>              | Per 100 g Powder | Per 100 g Serving |
| Energy (kj)                 | 1160             | 72                |
| Protein (g)                 | 4,1              | 0,3               |
| Glyceamic carbohydrates (g) | 69,1             | 4,3               |
| of which total Sugars (g)   | 4,0              | 0,3               |
| of which total Starch (g)   | 35,3             | 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)                 | 7393             | 462               |

All results calculated