

# Product Information Sheet



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

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

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

**PACK SIZES:** 5kg and 25kg.

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

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

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

**KEY FEATURES – IMPERIAL SOUP POWDER**

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

**NB - Economical**

**PRODUCT APPLICATIONS**

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

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

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<b>IMPERIAL SOUPS</b>		
<b>MINISTRONE</b>	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1132	71
Protein (g)	4,4	0,3
Glyceamic carbohydrates (g)	67,7	4,2
of which total Sugars (g)	2,7	0,2
of which total Starch (g)	35,5	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)	1,8	0,1
Sodium (mg)	6981	436

All results calculated