

Product Information Sheet



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PRODUCT: IMPERIAL SUPREME CHUNKS BEEF

PRODUCT BRIEF: Beef flavoured soya chunks used to extend or replace beef in recipes.

INGREDIENTS: Maize, Textured Vegetable Protein (chunks), Maltodextrin, Salt, Flavouring, Sugar, Garlic & Onion powder, Colourant, Acidity Regulator, Spice.

PACK SIZES: 5Kg

MIXING RATIO: 1 part Supreme Chunks to 6 Parts Cold Water (1:6)

COOKING INSTRUCTIONS: Mix 1kg Supreme Chunks to 6 litres cold water. Cover container and let the Supreme Chunks soak, preferably in refrigerator. Soak for at least 1 hour before use. Add Supreme Chunks mixture to the meat. Cook until meat is done.

YIELD: 1 kg powder + 6 Litre water = 6,5 Litre Cater Chunks.

KEY FEATURES - IMPERIAL SUPREME CHUNKS

Imperial Supreme Chunks were designed with the objective to be used as an extender or replacement for meat cubes / goulash. Supreme Chunks delivers protein and flavour to economical meat recipes.

NB- PROTEIN ENRICHED MEAT EXTENDER/REPLACEMENT

NB- SOAK IN COLD WATER FOR MINIMUM OF 60 MINUTES

NB- TRADITIONAL 1 : 6 RECIPE 50% SOYA CHUNKS / 50% GRAVY BASE

NB- HIGH ABSORPTION OF FATS / LIQUIDS

PRODUCT APPLICATIONS

- All low cost stew dishes.
- Vegetarian / Rastafarian / Low Fat Dishes.

Used By:

- Government Institutes.
- Mining and Project Management Institutes.
- Community Feeding Schemes.
- All low cost menu applications.

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

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COMPARITIVE COSTING EXAMPLE BASED ON 14 kg MEAT

RECIPES

Meat Only	Quantity in kg`s	Cost / kg	Total
Meat	14,0	R 65,00	R 910,00
<u>Total Cost</u>	14,0		R 910,00

50/50	Quantity in kg`s	Cost / kg	Total
Meat	7,000	R 65,00	R 455,00
Supreme Soya Chunks	1,000	R 30,00	R 30,00
Water	6,000		
<u>Total Cost</u>	14,0		R 485,00

70/30	Quantity in kg`s	Cost / kg	Total
Meat	9,8	R 65,00	R 637,00
Supreme Soya Chunks	0,6	R 30,00	R 18,00
Water	3,6		
<u>Total Cost</u>	14,0		R 655,00

PROCESS

- To every 1 kilogram of Imperial chunks add 6 litres of water, cover and boil. Stir occasionally, cook for 20 to 30 minutes.

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SOYA PRODUCTS		
SUPREME CHUNKS - BEEF (1:6)	Per 100 g Powder	Per 100 g Re-Hydrated
Energy (kj)	1305	186
Protein (g)	3,0	0,4
Glyceamic carbohydrates (g)	61,3	8,8
of which total Sugars (g)	9,7	1,4
of which total Starch (g)	21,1	3,0
of which total Lactose (g)	0,0	0,0
Total Fat (g)	1,2	0,2
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	6,4	0,9
Sodium (mg)	3109	444

All results calculated