

# Product Information Sheet



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**PRODUCT:** MALORA ALL SEASONS VEGETABLE STOCK POWDER

**PRODUCT BRIEF:** Light beige powder with strong Vegetable flavour and added Spices.

**INGREDIENTS:** Salt, Vegetable flavour, Malto dextrin, Creamer (Maltodextrin, Glucose, Non-hydrogenated Vegetable Fat (Palm fruit), Sodium Casienate, Stabilizers (E340b, E350b), Emulsifier (E481), Anti-caking Agent (E551), Colourants (E160a, E101), Mono Sodium Glutamate, Sugar, Spices, Anti caking agent.

**PACK SIZES:** 1 Kg

**MIXING RATIO:** 1 Kg All Seasons Stock Concentrate Powder to 33 Litre Water/ Stock (1:33)

**COOKING INSTRUCTIONS:** Dissolve powder in water and add to vegetables, soups, stews, casseroles, gravies, ext.

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

**KEY FEATURES – MALORA ALL SEASONS STOCK CONCENTRATE POWDER**

Malora All Seasons Vegetable Stock is a concentrated universal powder designed to add intense flavour and colour to any vegetables, soups, stews, casseroles, gravies, ext.

**NB - Sodium levels comply with Regulation No R 214 – Reduction of Sodium levels.**  
**NB - Strong flavour and aroma.**  
**NB – Economical.**

**PRODUCT APPLICATIONS**

- **Soup, Stews & Casseroles** – add Stock powder dissolved in water during cooking.
- **Gravies** – add Stock powder to meat juice. Cook to reduce and serve over meat, vegetables, rice ext.
- **Potatoes, Rice & Pasta** – mix Stock powder to the cooking water to add flavour.
- **Vegetables** - mix Stock powder with a little water, add to vegetables during cooking.

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## USAGE of VEGETABLE STOCK CONCENTRATE

### **Roast Vegetables**

Mix vegetables with oil, sprinkle Stock Concentrate powder over and mix through. Roast in oven.

### **Liquid Stock:**

Add 30ml Stock Powder Concentrate to 1 litre water and mix.  
Add liquid to Vegetables, Stew, Casserole, Potatoes or Rice and Pasta at beginning of cooking process.

### **Gravy:**

Stock powder concentrate has no added thickener ( Maziena / flour)  
therefore for thick gravies add extra mazienna or flour to thicken stews ext.

### **Quick Sauce:**

Add 5 - 10 ml Stock Concentrate and 5 - 10 ml Maziena to 1 litre water. Bring to the boil and simmer for 5 - 10 minutes.

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<b>MALORA STOCK POWDERS</b>	
<b>ALL SEASONS VEGETABLE</b>	Per 100 g Powder
Energy (kj)	649
Protein (g)	5,2
Glyceamic carbohydrates (g)	27,0
of which total Sugars (g)	7,3
of which total Starch (g)	0,0
of which total Lactose (g)	0,0
Total Fat (g)	3,1
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	0,4
Sodium (mg)	17216
All results calculated	