

Product Information Sheet



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PRODUCT: MALORA BEEF STOCK POWDER

PRODUCT BRIEF: Light brown powder with strong Beef flavour and added Spices.

INGREDIENTS: Salt, Beef flavour, Malto dextrin, Mono Sodium Glutamate, Sugar, Creamer (Sugar, Vegetable fat (Palm fruit), Casienate, Emulsifiers, Anti caking.), Spices, Colour (150a), Anti Caking.

PACK SIZES: 1 Kg
5 Kg

MIXING RATIO: 1 Kg Beef Stock Concentrate Powder to 33 Litre Water/ Stock (1:33)

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

ALTERNATE USAGE: **Quick Gravy** – dissolve 2 – 3 spoons Stock Powder in 1 Litre water, add 2 – 3 spoons Corn flour, bring to boil and simmer until smooth and thick.

KEY FEATURES – MALORA BEEF STOCK POWDER

Malora Beef Stock powder was designed with the objective to add intense flavour and colour to any soups, stews, casseroles, gravies, vegetables 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 Beef Stock powder dissolved in water during cooking.
- **Gravies** – add Beef Stock powder to meat juice. Cook to reduce and serve over meat, vegetables, rice ext.
- **Potatoes, Rice & Pasta** – mix Beef Stock powder to the cooking water to add flavour.
- **Vegetables** – mix Beef Stock powder with a little water, add to vegetables during cooking.

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

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MALORA STOCK POWDERS	
BEEF STOCK	Per 100 g Powder
Energy (kj)	791
Protein (g)	3,9
Glyceamic carbohydrates (g)	39,1
of which total Sugars (g)	10,9
of which total Starch (g)	0,0
of which total Lactose (g)	0,0
Total Fat (g)	2,0
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	2,1
Sodium (mg)	16683
All results calculated	