

# Product Information Sheet



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<b>PRODUCT:</b>	<b>MALORA PREMIUM BROWN GRAVY POWDER</b>
<b>PRODUCT BRIEF:</b>	White/Grey powder with added Herbs & Spices and typical brown gravy aroma.
<b>INGREDIENTS:</b>	Corn starch, Malto dextrin, Creamer, Flavourings, Salt, Herbs & Spices, Colour (E150a),
<b>PACK SIZES:</b>	1 Kg
<b>MIXING RATIO:</b>	<b>Thick Gravy</b> - 1 Kg Brown Gravy Powder to 10 Litre Water/ Stock (1:10) <b>Thin Gravy</b> - 1 Kg Brown Gravy Powder to 15 Litres Water/ Stock (1:15)
<b>COOKING INSTRUCTIONS:</b>	Remove meat from pot and pour off excess fat. Measure meat juices and water. Mix Gravy Browning Powder with little cold water. Add to gravy liquid and simmer while stirring until smooth and thick.
<b>VOLUME:</b>	1 kg powder + 10 Litre water = 11 Litre Gravy

## KEY FEATURES - MALORA PREMIUM BROWN GRAVY POWDER

Malora Gravy powder is a concentrated powder that was designed with the objective to add intense flavour, colour and thickens to any gravy, stew or soup.

**NB – Sodium levels comply with Regulation No R 214 – Reduction of Sodium levels.**  
**NB – Concentrated Flavour & Colour.**

## PRODUCT APPLICATIONS

- **Thin Gravy** – 1 kg Brown Gravy powder to 15 Litre water. Cook and serve over meat, vegetables, rice ext.
- **Thick Gravy** - 1 kg Brown Gravy powder to 10 Litre water/meat juice. Cook and serve over meat, vegetables, rice ext.
- **Stew Thickener** – mix Brown Gravy powder with a little water, add to stew and simmer until thick.
- **Soup Thickener** - mix Brown Gravy powder with a little water, add to soup and simmer until thick.

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

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<b>MALORA PREMIUM GRAVIES</b>	
<b>BROWN GRAVY</b>	Per 100 g Powder
Energy (kj)	1367
Protein (g)	0,3
Glyceamic carbohydrates (g)	76,5
of which total Sugars (g)	7,3
of which total Starch (g)	25,2
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)	0,1
Sodium (mg)	3459
All results calculated	