

# Product Information Sheet



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<b>PRODUCT:</b>	<b>MALORA CHICKEN STOCK POWDER</b>
<b>PRODUCT BRIEF:</b>	Light brown powder with strong Chicken flavour and added Herbs & Spice.
<b>INGREDIENTS:</b>	Salt, Chicken flavour, Malto dextrin, Mono Sodium Glutamate, Sugar, Herbs & Spices, Anti Caking.
<b>PACK SIZES:</b>	1 Kg 5 Kg
<b>MIXING RATIO:</b>	1 Kg Chicken Stock Concentrate Powder to 33 Litre Water/ Stock (1:33)
<b>COOKING INSTRUCTIONS:</b>	Dissolve powder in water and add to soups, stews, casseroles, gravies, vegetables, ext.
<b>ALTERNATE USAGE:</b>	<b>Quick Gravy</b> – 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 CHICKEN STOCK POWDER

Malora Chicken Stock Concentrate 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 Chicken Stock powder dissolved in water during cooking.
- **Gravies** – add Chicken Stock powder to meat juice. Cook to reduce and serve over meat, vegetables, rice ext.
- **Potatoes, Rice & Pasta** – mix Chicken Stock powder to the cooking water to add flavour.
- **Vegetables** - mix Chicken 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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<b>MALORA STOCK POWDERS</b>	
<b>CHICKEN</b>	Per 100 g Powder
Energy (kj)	683
Protein (g)	5,4
Glyceamic carbohydrates (g)	36,0
of which total Sugars (g)	11,5
of which total Starch (g)	0,0
of which total Lactose (g)	0,0
Total Fat (g)	0,1
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	0,4
Sodium (mg)	17691
All results calculated	