

Product Information Sheet



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PRODUCT: MALORA COOKING SAUCE - SAVOURY MINCE

PRODUCT BRIEF: Rich dark brown savoury beef flavoured cooking sauce with added herbs & spices, for use in Savoury Mince, Sheppard's Pie and Stews.

INGREDIENTS: Modified Starch, Herbs & Spices, Flavourings, Salt, Sugar, Flavour Enhancer (E631, E627), Colour (150a) Acidifying agent, Spice Extracts, Anti Caking agent.

PACK SIZES: 1 Kg, 5Kg

MIXING RATIO: Add 1 part Savoury Mince Cooking Sauce to 4 Parts Cold Water (1:4)

COOKING INSTRUCTIONS: **Thick Gravy:** Mix 1 kg Cooking Sauce powder with 4 litres Cold Water. Add to meat and vegetables, cook until meat is ready.

Economical Sauce: Mix 1 kg Cooking Sauce powder with 5 litres Cold Water. Add to meat and vegetables, cook until meat is ready.

KEY FEATURES - MALORA COOKING SAUCE POWDER

Malora Cooking Sauces were designed as a batch pack to standardise recipes, yields and costing. Minimise added ingredients while still delivering a full rounded flavour to dishes.

NB - GLUTEN FREE.

NB - STANDARDIZED RECIPES.

NB - STANDARDIZED YIELDS.

NB - STANDARDIZED COSTINGS

NB - MINIMISE ADDED INGREDIENTS.

NB - NO ADDED MSG.

NB - 1 PART COOKING SAUCE + 4 PARTS WATER + 10 PARTS MEAT AND VEGETABLES

PRODUCT APPLICATIONS

- **Savoury Mince** – see suggested recipe.
- **Sheppard's Pie** – see suggested recipe.

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

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MALORA COOKING SAUCE – SAVOURY MINCE

Recipe suggestions:

SAVOURY MINCE

Beef Mince	Kg`s	9,0
Sliced Onions		1,0
Malora Savoury Mince Cooking Sauce		1,0
Water		4,0

** Carrots Grated - Optional

Method:

Fry onions in oil until soft.
Brown meat.
Mix Savoury Mince Cooking Sauce powder with water
add to meat and vegetables
Cook until meat is tender.
Taste and adjust flavour before serving.

Serve over Rice / Pasta / Mash
Serve over Toasted Bread for a light meal

SHEPPARDS PIE

Beef Mince	Kg`s	9,0
Sliced Onions		1,0
Malora Savoury Mince Cooking Sauce		1,0
Water		4,0

** Frozen Mixed Vegetables - Optional

Method:

Fry onions in oil until soft.
Brown meat.
Mix Savoury Mince Cooking Sauce powder with water
add to meat and vegetables
Cook until meat is tender.
Taste and adjust flavour before serving.

Use Malora Mash Potato as topping

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MALORA COOKING SAUCE – SAVOURY MINCE

Economical Recipe suggestions:

SAVOURY MINCE

Beef Mince	Kg`s	7,0
Soya mince - Beef Flavoured (500g Soya + 1.5 litre water, soak before adding)		2,0
Sliced Onions		1,0
Malora Savoury Mince Cooking Sauce		1,0
Water		5,0

** Pre cooked beans - Optional

Method:

Fry onions in oil until soft.
Brown meat.
Mix Savoury Mince Cooking Sauce powder with water
add to meat and vegetables
Cook until meat is tender.
Taste and adjust flavour before serving.

Serve over Rice / Pasta / Mash / Pap
Serve over Toasted Bread for a light meal

SHEPPARDS PIE

Beef Mince	Kg`s	7,0
Soya mince - Beef Flavoured (500g Soya + 1.5 litre water, soak before adding)		2,0
Sliced Onions		1,0
Malora Savoury Mince Cooking Sauce		1,0
Water		5,0

** Frozen Vegetables - Optional

Method:

Fry onions in oil until soft.
Brown meat.
Mix Savoury Mince Cooking Sauce powder with water
add to meat and vegetables
Cook until meat is tender.
Taste and adjust flavour before serving.

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MALORA COOKING SAUCE	
SAVORY MINCE	Per 100 g Powder
Energy (kj)	1251
Protein (g)	6,8
Glyceamic carbohydrates (g)	61,3
of which total Sugars (g)	6,5
of which total Starch (g)	12,1
of which total Lactose (g)	11,8
Total Fat (g)	3,6
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	1,1
Sodium (mg)	4221
All results calculated	