

Product Information Sheet



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PRODUCT: MALORA FLAVOURED CHUNKS – CHICKEN

PRODUCT BRIEF: Chicken flavoured soya chunks used to extend or replace cubed chicken in recipes

INGREDIENTS: Textured Vegetable Protein, Maltodextrin, Flavouring, Anti Caking

PACK SIZES: 5 kg

MIXING RATIO: 1 part Soya Chunks to 3 Parts Cold Water (1:3)

COOKING INSTRUCTIONS: Mix 1kg Soya Chunks to 3 litres cold water. Cover container and let the Soya Chunks soak, preferably in refrigerator. Soak for at least 1 hour before use. Add Soya Chunk mixture to the meat. Cook until meat is done.

YIELD: 1 kg powder + 3 Litre water = 3,5 Litre Cater Chunks.

KEY FEATURES - MALORA SOYA CHUNKS

Malora Soya Chunks were designed with the objective to be used as an extender or replacement for meat cubes. Soya chunks deliver protein and flavour to lower cost of meat recipes.

- NB- PROTEIN ENRICHED MEAT EXTENDER/REPLACEMENT**
- NB- SOAK IN COLD WATER FOR MINIMUM OF 60 MINUTES**
- NB- NO ADDED GRAVY BASES, CAN BE USED IN VARIED APPLICATIONS WITH FLAVOURS BUILD AS REQUIRED.**
- NB- ABSORPTION OF FATS / LIQUIDS**

PRODUCT APPLICATIONS

- Chicken Pie.
- Chicken Curry and Breyani.
- All extended cost stew dishes.
- Vegetarian / Rastafarian / Low Fat Dishes.

Used By:

- Government Institutes.
- Mining and Project Management Institutes.
- All lower cost menu applications.

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

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COMPARITIVE COSTING EXAMPLE BASED ON 10 kg MEAT

RECIPES

Meat Only	Quantity in kg`s	Cost / kg	Total
Meat	10,0	R 65,00	R 650,00
<u>Total Cost</u>	10,0		R 650,00

50/50	Quantity in kg`s	Cost / kg	Total
Meat	5,000	R 65,00	R 325,00
Malora Soya Chunks	1,300	R 30,00	R 39,00
Water	3,700		
<u>Total Cost</u>	10,0		R 364,00

70/30	Quantity in kg`s	Cost / kg	Total
Meat	7,0	R 65,00	R 455,00
Malora Soya Chunks	0,8	R 30,00	R 24,00
Water	2,2		
<u>Total Cost</u>	10,0		R 479,00

PROCESS

- To every 1 kilogram of Soya Chunks add 3 litres of cold water, cover and soak in refrigerator
- Add soaked Soya Chunks to Fresh Meat and cook. Adjust salt and flavouring.

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SOYA PRODUCTS		
FLAVOURED CHUNKS - CHICKEN (1:3)	Per 100 g Powder	Per 100 g Re-Hydrated
Energy (kj)	1478	367
Protein (g)	46,6	11,6
Glyceamic carbohydrates (g)	39,8	9,8
of which total Sugars (g)	17,8	4,4
of which total Starch (g)	2,3	0,6
of which total Lactose (g)	0,0	0,0
Total Fat (g)	1,0	0,2
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	16,5	4,1
Sodium (mg)	269	70
<i>All results calculated</i>		

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