

Product Information Sheet



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PRODUCT: MALORA BEEF FLAVOURED SOYA MINCE

PRODUCT BRIEF: Beef flavoured soya mince used to extend or replace meat in minced beef recipes.

INGREDIENTS: Textured Vegetable Protein, Maltodextrin, Flavouring.

PACK SIZES: 10 x 500 gram.
5 Kg.

MIXING RATIO: 1 part Cater mince to 3 Parts Cold Water (1:3)

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

VOLUME: 1 kg Soya Mince + 3 Litre water = 3,5 Litre Soya Cater mince.
1 kg Soya Mince + 3 Kg water = 4 kg product.

KEY FEATURES – MALORA FLAVOURED MINCE

Malora Flavoured Beef Mince was designed with the objective to be used as extender or replacement for minced meat. Soya mince delivers protein and flavour to economical 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

- Cottage & Sheppard's Pie.
- Bolognese & Savoury Mince.
- All low cost mince and 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.

Johnny Bags (Pty) Ltd

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COMPARITIVE COSTING EXAMPLE BASED ON 10 kg MEAT

RECIPES

MEAT ONLY				
	kg	%	R/Kg	Total
MEAT	10,000	100,00	R 65,00	R 650,00
TOTAL	10	100		R 650,00

50 / 50				
	kg	%	R/Kg	Total
MEAT	5,000	50,00	R 65,00	R 325,00
SOYA CATER MINCE	1,500	15,00	R 30,00	R 45,00
WATER	3,500	35,00		R 0,00
TOTAL	10	100		R 370,00

70 / 30				
	kg	%	R/Kg	Total
MEAT	7,000	70,00	R 65,00	R 455,00
SOYA CATER MINCE	0,750	7,50	R 30,00	R 22,50
WATER	2,250	22,50		R 0,00
TOTAL	10	100		R 477,50

PROCESS

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

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MALORA Flavoured Mince - Beef	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1469	367
Protein (g)	46,6	11,6
Glyceamic carbohydrates (g)	39,3	9,8
of which total Sugars (g)	0,2	0,0
From Starch	0,2	0,0
From Lactose	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)	262	65
All Results Calculated		