

Product Information Sheet



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PRODUCT: MALORA FLAVOURED SOYA CHUNKS
with SAUCE - Beef, Chicken, Mutton,
Curry, Peri – Peri, Tomato

PRODUCT BRIEF: Flavoured soya chunks in sauce used to
extend or replace meat in recipes.

INGREDIENTS: Maize, Textured Vegetable Protein, Sugar,
Flavouring, Salt, Spices, Colouring, Acidity
Regulator, Free Flowing Agent, Anti Caking.

PACK SIZES: 5 Kg.

MIXING RATIO: 5 Kg Soya Chunks to 30 Litres Cold
Water (1:6)

COOKING INSTRUCTIONS: Mix 1kg Soya chunks to 6 litres cold water.
Cover container and let the Soya chunks
soak, preferably in refrigerator.
Add Soya Chunks mixture to the meat cook
until meat is done.
Cook chunks on its own until soft.

KEY FEATURES – MALORA FLAVOURED SOYA CHUNKS IN SAUCE

Malora flavoured soya chunks were designed with the objective to be used as extender or replacement for meat. Soya chunks delivers protein and flavour and sauce to economical meat recipes.

NB- PROTEIN ENRICHED MEAT EXTENDER/REPLACEMENT

NB- SOAK IN COLD WATER FOR MINIMUM OF 60 MINUTES

**NB- TRADITIONAL 1 : 6 RECIPE 50% SOYA MINCE /
50% GRAVY BASE**

NB- HIGH ABSORPTION OF FATS / LIQUIDS

PRODUCT APPLICATIONS

- All low cost meat and stew dishes.
- Vegetarian / Rastafarian / Low Fat Dishes.

Used By:

- Government Institutes.
- Mining and Project Management Institutes.
- Community Feeding Schemes.

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

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MALORA		
FLAVOURED SOYA CHUNKS IN SAUCE	Per 100 g Powder	Per 100 g Re-Hydrated
Energy (kj)	1297	185
Protein (g)	18,8	2,7
Glyceamic carbohydrates (g)	50,8	7,3
of which total Sugars (g)	9,0	1,3
of which total Starch (g)	0,0	0,0
of which total Lactose (g)	0,0	0,0
Total Fat (g)	1,0	0,1
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	6,3	0,9
Sodium (mg)	3111	444
<i>All results calculated</i>		