

Product Information Sheet



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

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

INGREDIENTS: Textured Vegetable Protein, Maltodextrin,
Flavouring.

PACK SIZES: 5 kg

MIXING RATIO: 5 Kg Soya Chunks to 15 liters Cold Water
(1:3)

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

KEY FEATURES – MALORA FLAVOURED CHUNKS

Malora Flavoured Soya Chunks was designed with the objective to be used as replacement or extender of meat. Soya chunks deliver 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- GOOD ABSORPTION OF FATS / LIQUIDS**

PRODUCT APPLICATION

- All meat dishes as replacement or extender of meat.
- Vegetarian / Rastafarian / Low Fat Dishes.

Used By:

- Government Institutes.
- Mining and Project Management Institutes.

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

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MALORA Flavoured Soya Chunks	Per 100 g Powder	Per 100 g Re- hydrated
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		