

Product Information Sheet



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PRODUCT: MALORA INSTANT POTATO MASH

PRODUCT BRIEF: Instant Potato Mash made from premium grade potatoes. Drum dried potato flakes retain full potato flavour while delivering light and fluffy mashed potato.

INGREDIENTS: Potato flakes, Creamer (glucose, vegetable fat (palm fruit), casein, anti-caking agent, stabilizer, acidity regulator), Whey powder, Flavouring.

PACK SIZES: 5 x 1kg and 2,5kg

MIXING RATIOS: **Fluffy texture** = 1 kg Instant Mash mix to 5 litre boiling water.

Creamy texture = 1 kg Instant Mash mix to 6 litre boiling water.

MIXING INSTRUCTIONS: Boil water and measure add all the boiling water to instant mash mix. Whisk to prevent lumps. Adjust salt and spices to taste.

VOLUME: 1 kg powder + 5 Litre water = 6 Litre Mash.

KEY FEATURES - MALORA INSTANT POTATO MASH

Malora Instant Mash mix was designed with the objective to deliver a fresh potato flavour. The premium grade potatoes deliver supreme flavour and consistent texture. The drum dried potato flakes ensure light and fluffy mash potato each time.

NB – TOTAL CONVENIENCE.

NB – CONSISTENT COSTING.

PRODUCT APPLICATIONS

- **Classic Mash Potato** – add margarine or butter plus a sprinkle of nutmeg or try Garlic & Herb seasoning.
- **Pie Topping** – use as topping over Sheppard's or Cottage pie.
- **Fish Cakes** – mix cooked flaked fish and spices with fluffy mash potato, form, roll in crumbs and shallow fry.
- **Mash Potato** – use 1:6 ratio for creamy mash/lower serving cost.

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

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MALORA		
CREAMY INSTANT MASH	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1418	236
Protein (g)	7,6	1,3
Glycemic carbohydrates (g)	77,3	12,9
of which total Sugars (g)	3,6	0,6
of which total Starch (g)	0,0	0,0
of which total Lactose (g)	3,7	0,6
Total Fat (g)	3,5	0,6
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	5,5	0,9
Sodium (mg)	972	162
All results calculated		