

# Product Information Sheet



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**PRODUCT:** **MALORA PREMIUM CHEESE SAUCE POWDER**

**PRODUCT BRIEF:** Sauce containing spray dried cheese powder that delivers a smooth orange / Yellow traditional Cheddar Cheese Sauce.

**INGREDIENTS:** Wheat flour, Cheese Powder, Milk Powder, Vegetable Fat (Palm Fruit), Modified Starch, Salt, Citric Acid, Flavour Enhancer (E631,E627), Spice & Spice Extracts.

**PACK SIZES:** 1 Kg

**MIXING RATIO:** 1 part Cheese Sauce Powder to 5 Parts Water (1:5)

**COOKING INSTRUCTIONS:** Bring to the boil and simmer for 10 - 15 minutes while stirring.

**VOLUME:** 1 kg powder + 5 Litre water = 6 Litre Cheese Sauce.

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

**KEY FEATURES - MALORA PREMIUM CHEESE SAUCE POWDER**

Malora Premium Cheese Sauce powder was designed with the objective to fit into a lower salt diet, therefore we standardised our salt levels and added a minimum of flavour enhancers while still delivering a full rounded flavour to our products.

**NB - MAX. 10% SALT IN SAUCE POWDER WITH NO ADDED MSG.**

**PRODUCT APPLICATIONS**

- **Cheese Spread** – 1 part Cheese sauce powder to 4 parts water. Cook and cool down. Use as spread on bread or crackers.
- **Cheese Sauce** – 1 part Cheese Sauce powder to 5 parts water. Cook and use sauce in all Pasta dishes.
- **Cheese Dip** – 1 part Cheese Sauce Powder to 5 parts water. Cook and use as a Cheese Dip.
- **Coating Cheese Sauce** – 1 part Cheese Sauce powder to 6 parts water. Cook and use sauce to cover fish, eggs, meat, vegetables, etc.

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<b>MALORA PREMIUM SAUCES</b>	
<b>CHEESE SAUCE</b>	Per 100 g Powder
Energy (kj)	1406
Protein (g)	13,3
Glyceamic carbohydrates (g)	55,2
of which total Sugars (g)	9,9
of which total Starch (g)	26,8
of which total Lactose (g)	11,3
Total Fat (g)	10,2
Saturated fat (g)	0,8
of which Trans fat (g)	0,0
Dietary Fibre (g)	0,4
Sodium (mg)	2375
All results calculated	