

Product Information Sheet



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PRODUCT: MALORA PREMIUM GOURMET COATING SPICY

PRODUCT BRIEF: Hot spicy mix used to deliver a light crisp coating to any fried or baked meat and fish.

INGREDIENTS: Wheat flour, Maize flour, Herbs & Spices, Salt, Flavour enhancers (E631, E627), Raising agent (E500, E541) Calcium carbonate (E170).

PACK SIZES: 1 Kg and 5 Kg.

USAGE INSTRUCTIONS: Use only as dry coating as per detailed product applications.

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

KEY FEATURES - MALORA PREMIUM GOURMET COATING

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

NB – MAX. 10% SALT IN COATING MIX WITH NO ADDED MSG.

PRODUCT APPLICATIONS

- **Deep Fry:** Dip meat and fish portions in egg wash, roll in coating mix until well coated. Fry until cooked.
- **Extra Crispy:** Dip portions in egg wash. Roll in coating mix. Dip in egg wash again and roll in coating mix until well coated. Fry until cooked.
- **Conventional method:** Soak portions in water, roll in coating mix until well coated. Fry until cooked.
- **Industrial oven:** Dip portions in egg wash, roll in coating mix until well coated. Steam for 5 min and bake until cooked.

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MALORA	
MALORA PREMIUM GOURMET COATING SPICY	Per 100 g Powder
Energy (kj)	1376
Protein (g)	7,3
Glyceamic carbohydrates (g)	75,2
of which total Sugars (g)	9,5
of which total Starch (g)	48,0
of which total Lactose (g)	0,7
Total Fat (g)	1,9
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	3,3
Sodium (mg)	3356
All results calculated	