

Product Information Sheet



Always makes better

PRODUCT: MALORA PREMIUM BÈCHAMEL SAUCE POWDER

PRODUCT BRIEF: White sauce with a hint of onion, nutmeg, clove and black pepper flavour.

INGREDIENTS: Wheat Flour, Whey Powder, Skim Milk Powder, Modified Starch, Vegetable fat (Palm Fruit), Flavourings, Salt, Dextrose, Spice extracts, Flavour Enhancer (E631, E627).

PACK SIZES: 1 Kg, 5Kg

MIXING RATIO: 1 part Béchamel Sauce Powder to 7 Parts Water (1:7)

COOKING INSTRUCTIONS: Mix powder with water and stir to ensure all lumps are dissolved. Bring to the boil and simmer for 10 - 15 minutes while stirring.

VOLUME: 1 kg powder + 7 litre water = 7 litre.

KEY FEATURES – MALORA BÈCHAMEL PREMIUM SAUCE POWDER

Malora Premium Béchamel Sauce powder was designed with the objective to deliver a white sauce with subtle flavouring.

NB – TOTAL CONVENIENCE.

PRODUCT APPLICATIONS

- **Cream of Soup** – add cream to thin sauce and then add cooked mushrooms, chicken ext.
- **Lasagne** – Béchamel is the secret to any good lasagne.
- **Vegetables** – pour over any vegetables.
- **Parsley sauce** – add chopped parsley to the béchamel sauce.
- **Cheese sauce** – add cheese to the béchamel sauce.

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

Product Information Sheet



Always makes better

MALORA PREMIUM SAUCE	
BÈCHAMEL	Per 100 g Powder
Energy (kj)	1471
Protein (g)	10,5
Glyceamic carbohydrates (g)	57,8
of which total Sugars (g)	6,0
of which total Starch (g)	25,6
of which total Lactose (g)	11,1
Total Fat (g)	10,7
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	0,4
Sodium (mg)	2479
All results calculated	