

Product Information Sheet



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PRODUCT:

**MALORA PREMIUM SAUCY GLAZE
PREMIX - BBQ**

PRODUCT BRIEF:

BBQ Saucy Glaze contains all the properties and flavour of a liquid sauce in powder form.

INGREDIENTS:

Maltodextrin Modified Starch, Sugar,
Flavourings, Herbs & Spices, Salt,
Thickeners, Acid, Flavour enhancer,
Colourant, Preservative: Sodium
Benzoate.

PACK SIZES:

1 Kg.

USAGE

INSTRUCTIONS:

1 kg Saucy Glaze powder to 2 litres water.
Whisk for 1 - 5 minute and refrigerate for
10 minutes before use.
Cover meat with Saucy Glaze and stand
for 15 - 20 minutes. 2 litre sauce for 10
kg meat.
For a richer sauce mix 1 kg Saucy Glaze
powder with 1800 ml water and 200 ml
oil. Prepare as above.

VOLUME:

1 kg powder + 2 litre water =
2,5 litre sauce

KEY FEATURES - MALORA PREMIUM SAUCY GLAZE

Malora Premium Saucy Glazes were 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 product.

NB - Less than 10% added salt in Saucy Glaze.

NB - No added MSG

NB - Convenience

PRODUCT APPLICATIONS

- **Basting/Glazing:** Baste meat with Saucy Glaze while cooking.
- **Marinade:** Marinade meat in Saucy Glaze for 15 - 20 minutes before cooking.
- **Cooking Sauce** - add Saucy Glaze to meat as cooking sauce.

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

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MALORA PREMIUM SAUCY GLAZE PREMIX	
BBQ	Per 100 g Powder
Energy (kj)	1341
Protein (g)	0,2
Glyceamic carbohydrates (g)	79,0
of which total Sugars (g)	22,6
of which total Starch (g)	6,4
of which total Lactose (g)	0,0
Total Fat (g)	0,0
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	0,8
Sodium (mg)	2688
All results calculated	