

Product Information Sheet



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PRODUCT: MALORA PREMIUM SAUCY GLAZE
PREMIX - PREGO

PRODUCT BRIEF: Prego Saucy Glaze powder contains all the properties and flavour of a liquid marinade in powder form.

INGREDIENTS: Maltodextrin, Modified Starch, Sugar Creamer [Maltodextrin, Glucose, Non-hydrogenated Vegetable Fat(Palm fruit), Sodium Casienate, Stabilizers (E340b, E350b), Emulsifier (E481), Anti-caking Agent(E551), Colourants (E160a, E101)}, Flavourings, Herbs & Spices, Salt, Thickeners, Acid, Flavour enhancers.

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 marinade and stand for 15 - 20 minutes. 2 litre marinade 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 maximum of flavour to deliver a full rounded flavour to our products.

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 dish as cooking sauce.

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

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MALORA SAUCY GLAZE		
PREGO	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1241	414
Protein (g)	3,6	1,2
Glyceamic carbohydrates (g)	69,5	23,2
of which total Sugars (g)	19,7	6,6
of which total Starch (g)	0,0	0,0
of which total Lactose (g)	0,0	0,0
Total Fat (g)	2,4	0,8
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	9,9	3,3
Sodium (mg)	1761	587
All results calculated		