

# Product Information Sheet



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**PRODUCT:** MALORA PREMIUM SAUCY GLAZE PREMIX – SWEET CHILLI

**PRODUCT BRIEF:** Sweet Chilli Saucy Glaze contains all the properties and flavour of a liquid sauce in powder form.

**INGREDIENTS:** Sugar, Modified Starch, Salt, Herbs & Spices, Acids, Thickeners, Monosodium Glutamate, Colours (E104, E110, E122, E142), 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. For a richer sauce mix 1 kg Saucy Glaze powder with 1800 ml water and 200 ml oil.

**YIELD:** Prepare as above.

1kg powder + 2 Litre water =  
2,5 Litre Sauce.

**KEY FEATURES - MALORA PREMIUM SAUCY GLAZE PREMIX**

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.**

**PRODUCT APPLICATIONS**

- **Basting/Glazing:** Baste meat with Saucy Glaze while cooking.
- **Marinade:** Marinade meat in Saucy Glaze for 10 to 15 minutes before cooking.
- **Cooking Sauce:** Add Saucy Glaze to meat as cooking sauce.
- **Dip:** Use Saucy Glaze as a dipping sauce for fried chicken, meat, fish, vegetables and cheese.

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

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<b>MALORA PREMIUM SAUCY GLAZE PREMIX</b>	
<b>SWEET CHILLI</b>	Per 100 g Powder
Energy (kj)	1403
Protein (g)	0,5
Glyceamic carbohydrates (g)	83,3
of which total Sugars (g)	44,5
of which total Starch (g)	5,8
of which total Lactose (g)	0,0
Total Fat (g)	0,4
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	1,6
Sodium (mg)	2487
All results calculated	