

Product Information Sheet



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PRODUCT: MALORA WHITE SAUCE POWDER

PRODUCT BRIEF: Basic white sauce.

INGREDIENTS: Wheat flour, Milk Powder, Salt.

PACK SIZES: 1 Kg

MIXING RATIO: 1 part Sauce Powder to 5 Parts Water (1:5)

COOKING INSTRUCTIONS: Bring to the boil and simmer for 10 - 15 minutes while stirring.

VOLUME: 1 kg powder + 5 Litre water = 6 Litre White Sauce

KEY FEATURES - MALORA SAUCE POWDER

Malora sauce powder was 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 products.

NB - < 3% salt in sauce powder with no added MSG.

PRODUCT APPLICATIONS

- **White Sauce** – 1 part White Sauce powder to 5 parts water. Cook and use sauce to cover fish, eggs, meat, vegetables, etc.

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

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MALORA SAUCES	
WHITE SAUCE	Per 100 g Powder
Energy (kj)	1702
Protein (g)	8,7
Glyceamic carbohydrates (g)	76,5
of which total Sugars (g)	12,3
of which total Starch (g)	0,0
of which total Lactose (g)	14,2
Total Fat (g)	6,9
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	2,1
Sodium (mg)	983
All results calculated	