

Product Information Sheet



Always makes better

PRODUCT: MALORA PREMIUM SAUCY GLAZE
PREMIX – CHAKALAKA

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

INGREDIENTS: Maltodextrin, Modified Starch, Creamer [Maltodextrin, Glucose, Non-hydrogenated Vegetable Fat(Palm Fruit),Sodium Casienate, Stabilizers (E340b,E350b),Emulsifier(E481),Anti-caking Agent(E551),Colourants(E160a,E101),Sugar, 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 10kg meat. For a richer sauce mix 1 kg Saucy Glaze powder with 1800 ml water and 200 ml oil. Prepare as above.

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

7 Industrial Road, Swartkops, PE
P.O. Box 34339, Newton Park, 6055

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 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 – Convieniance

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.

Johnny Bags (Pty) Ltd
www.johnnybags.co.za

Tel: 041 466 0715
Fax: 041 466 1002

Product Information Sheet



Always makes better

MALORA PREMIUM SAUCY GLAZE PREMIX		
CHAKALAKA	Per 100g Powder	Per 100g Serving
Energy (kj)	1430	477
Protein (g)	1,8	0,6
Glyceamic carbohydrates (g)	76,8	25,6
of which total Sugars (g)	14,6	4,9
of which total Starch (g)	1,5	0,0
of which total Lactose (g)	0,0	0,0
Total Fat (g)	3,3	0,0
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	3,3	1,1
Sodium (mg)	2237	746
All results calculated		