

Product Information Sheet



Always makes better

PRODUCT: MALORA BEEF STOCK CONCENTRATE POWDER

PRODUCT BRIEF: Light brown powder with strong Beef flavour and added Spices.

INGREDIENTS: Salt, Beef flavour, MSG, Sugar, Creamer (Sugar, Vegetable fat (Palm fruit), Casienate, Emulsifiers, Anti caking.), Spices, Colour (150a), Anti Caking.

PACK SIZES: 1 Kg
5 Kg

MIXING RATIO: 1 Kg Beef Stock Concentrate Powder to 33 Litre Water/ Stock (1:33)

COOKING INSTRUCTIONS: Dissolve powder in water and add to soups, stews, casseroles, gravies, vegetables, etc.

ALTERNATE USAGE: **Quick Gravy** – dissolve 2 – 3 spoons Stock Powder in 1 Litre water, add 2 – 3 spoons Corn flour, bring to boil and simmer until smooth and thick.

KEY FEATURES – MALORA BEEF STOCK CONCENTRATE POWDER

Malora Beef Stock Concentrate powder was designed with the objective to add intense flavour and colour to any soups, stews, casseroles, gravies, vegetables ext.

NB – CONCENTRATED FLAVOUR & COLOUR.
NB – ECONOMICAL.
NB – MULTIPLE USES

PRODUCT APPLICATIONS

- **Soup, Stews & Casseroles** – add Beef Stock powder dissolved in water during cooking.
- **Gravies** – add Beef Stock powder to meat juice. Cook to reduce and serve over meat, vegetables, rice ext.
- **Potatoes, Rice & Pasta** – mix Beef Stock powder to the cooking water to add flavour.
- **Vegetables** – mix Beef Stock powder with a little water, add to vegetables during cooking.

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