

Aagrah 100541 - Karahi Catering Sauce



Aagrah Karahi Catering Sauce 2.1kg

Perfect for making amazing tasting Karahi Indian curry without the need for a trained chef.

Perfect with chicken, meat or vegetables.

Mild-Medium spiced and perfect for cooks wanting to make great curry in a short amount of time.

		Nutrition Facts			
	Servings per Container 35 Serving size 2.120Z Amount per serving Calories 60				
KA					
Arthree Construction of the Construction of th	% Daily Value*				
2.1kg M	AUT AND	Total Fat 3.3g	4%		
		Saturated Fat 0g	0%		
	Trans Fat 0g				
		Cholesterol 0mg	0%		
★ Benefits		Sodium 393mg	17%		
		Total Carbohydrate 6g	2%		
Aagrah Foods started as an authentic restaurant group in the UK and dozens of awards. The Aagrah Karahi Catering Sauce 2.1kg was creat Foods without the need for a highly skilled Indian Chef.	Dietary Fiber 2g	5%			
The Karahi sauce is a tomato based sauce with ginger. It has a mild- cook will need to add water to complete the sauce. To make the sau dairy free alternative. The sauce goes perfectly with chicken but wor	Total Sugars 1.3g				
and dairy. It is vegan boasting a 12 month shelf life without the need Award 1-Star by the Guild of Fine Foods.	Includes 0g Added Sugar	0%			
Ingredients	Allergens	Protein 1.3g			
	Attergens				
Chopped tomatoes, diced white	Free From:	Vitamin D 0mcg	0%		
onions, canola oil, garlic puree, julienne cut ginger, contains 2%	(😨 crustaceans 🕧 eggs 😰 fish 🗿 milk	Calcium 17mg	1%		
		Iron 0.72mg	4%		
or less of salt, spices, licorice powder, citric acid (for	Speanuts 🛞 sesame 🛞 soy 🛞 tree nuts	Potassium 188mg	4%		
freshness) garlic and onion flavors.	(wheat	* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

Handling Suggestions

Store in a cool, dry place out of direct sunlight. Once opened, keep refrigerated and consume within 3 days UNIT UPC: 5060651440506

Serving Suggestions

Will create up to 35 portions of curry. Cook with chicken, meat, fish or any vegetables to make an authentic curry. Serve with naan bread or rice.

Prep & Cooking Suggestions

Makes around 98 fl oz of sauce. To create a restaurant quality Karahi curry, add around 25 fl oz of water with the full bottle. Wed suggest around 3.5 oz of protein per portion or 7.7 lb for the full bottle. Add the sauce to the chicken and cook for approximately 15 minutes on a high heat while stirring. If the curry is watery, allow it continue simmering until the sauce has reduced down.

Product Specifications

Brand			Manufacturer							
Aagrah			Shipley Enterprises LTD							
UP	C	MFG	5#	SPC	#	GTIN		Pack	Pack Desc.	
5060651	440506	KTCater2	2.1Case	10054	1	05026531003209			2/2.1 KG	
Gross V	Veight	Net Wei	ght (Country	/ of	Origin	K	osher	Chil	d Nutrition
10.2	9lb	9.26lk	o 🛛	United Kingdor		ngdom		No		
Shipping Information										
Length	Width	Height	Volum	ie Tlx	HI	Shelf L	ife	Stora	ge Ten	np From/To
8.5in	5.25in	9.5in	0.25ft	3 40	x5	237da	ys	60°F / 77°F		





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Nutrition Analysis - By Measure

Calories	60	Total Fat	3.3g	Sodium	393mg
Protein	1.3	Trans Fats	Og	Calcium	17mg
Total Carbohydrates…	6g	Saturated Fat	Og	Iron	0.72mg
Sugars	1.3g	Added Sugars	Og	Potassium	188mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



