

BE TRUE TO THE FOOD!

## Custom Culinary<sup>®</sup> PanRoast<sup>®</sup> Low Sodium Country Gravy Mix Product Number: 1718

No MSG Added. Gluten Free. Low Sodium. 0 grams trans fat per serving.

| Product Number | Pack Size | Unit Yield* | Case Yield |  |
|----------------|-----------|-------------|------------|--|
| 17181GPANZ     | 6 / 20OZ  | 72          | 432        |  |



### **Preparation and Cooking Instructions**

1. Pour one gallon of warm water (100F/38C) into a saucepan. 2. Gradually add one full bag (20 ounces) of mix to warm water, whisking thoroughly. 3. Bring to a boil (212F/100C), stirring frequently. 4. Reduce heat and simmer 3-5 minutes. Serve immediately or hold on steam table at 160 - 175F/71 - 79C. For Half Bag: In a saucepan, gradually add 10 ounces of mix to 1/2 gallon of warm water (100F/38C), whisking thoroughly. Continue with steps 3 & 4.

#### List of Ingredients

Brown Rice Flour (Rice Flour, Rice Bran), Food Starch - Modified, Maltodextrin, Corn Syrup Solids, Coconut Oil, Sugar, Salt, Canola Oil, Contains 2% Or Less Of The Following: Hydrolyzed Corn Protein, Sodium Caseinate, Spice, Dipotassium Phosphate, Mono and Diglycerides, Silicon Dioxide (Anti-Caking Agent), Disodium Inosinate, Disodium Guanylate, Titanium Dioxide (Color), Natural Flavors (With Milk), Extractives Of Annatto And Turmeric (Color). Contains: Milk.

#### **Packaging-Storage Information**

Store in tight containers in cool 50F to 80F dry areas. 15 months for maximum flavor.

# **Nutrition Facts**

Serving Size 2 fl .oz.

| Amount Per   | Serving  |                      |               |                  |   |      |
|--|--|----------------------|---------------|------------------|---|------|
|  | Serving  |                      |               |                  |   | 10   |
| Calories 30  |  | Calories from Fat 10 |               |                  |   |      |
|  |  |                      |               |                  | % Daily Va                                | lue' |
| Total Fat 1 g  |  |                      |               |                  |   | 2%   |
| Saturated Fat 0.5 g  |  |                      |               |                  |   | 3%   |
| Trans Fat  | 0 g  |                      |               |                  |   |      |
| Cholesterol 0 mg   |  |                      |               |                  |   | 0%   |
| Sodium 140 mg  |  |                      |               |                  |   | 6%   |
| Potassium 25 mg  |  |                      |               |                  |   | 1%   |
| Total Carbo  | hydrate 6 g                                      |                      |               |                  |   | 2%   |
| Dietary Fiber 0 g  |  |                      |               |                  |   | 0%   |
| Sugars 1   | g  |                      |               |                  |   |      |
| Protein 0 g  |  |                      |               |                  |   |      |
|  |  |                      |               |                  |   |      |
| Vitancia A. O.   | 0/   |                      | \ <i>(</i> :1 |                  | 0.0/                                      |      |
| Vitamin A 0 %  |  | •                    |               |                  | 0 %                                       |      |
| Calcium 0 %  |  | •                    | Iron          | 0 %              |   |      |
| Vitamin D 0  |  | •                    |               |                  |   |      |
| *Percent Dai<br>diet. Your da<br>depending of              | ily values ma                                    | ay be                | highe         | a 2,(<br>er or l | 000 calorie<br>ower                       |      |
|  | Calories:  | 2,                   | 000           |                  | 2,500                                     |      |
| Total Fat<br>Sat Fat<br>Cholesterol<br>Sodium<br>Potassium | Less than<br>Less than<br>Less than<br>Less than | 2,                   | •             | ,                | 80g<br>25g<br>300mg<br>2,400mg<br>3,500mg |      |
| Total<br>Carbohydrate<br>Dietary<br>Fiber                  | e  | 30<br>25             | )0g<br>jg     |                  | 375g<br>30g                               |      |

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4