



Pioneer® Peppered Gravy Mix

Product Code 212642

6/24 OZ PIO WG PPRD GVV MIX

UPC 10041460200682

Shelf Life 360 days Ambient
Recommended Storage Temperature: 50 - 90°F

Unit weight
Pack 6 / case

Case Dimensions

11.81 (L) x 8.06 (W) x 5.63 (D) = 0.31 (Cube)

Pallet 16 tie 6 high = 96 total

Case Wt (gross) 10.0 lbs (net) 9.0 lbs

Yield 146 fl. oz./pouch

Nutrition Facts

About 68 servings per container
Serving size 1 tbsp (10g) 1/4 cup prepared

Amount per serving
Calories 45

	% Daily Value*
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 38mg	0%

*The % Daily Value 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.

Ingredient Declaration

INGREDIENTS: WHOLE WHEAT FLOUR,
PALM OIL, MALTODEXTRIN, FOOD STARCH-MODIFIED,
CORN SYRUP SOLIDS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR,
NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC
ACID), SALT

Contains less than 2%:
SODIUM CASEINATE, BLACK PEPPER, MONO & DIGLYCERIDES,
SODIUM CITRATE, CARRAGEENAN, NATURAL FLAVOR

CONTAINS ALLERGENS: WHEAT, MILK
MAY CONTAIN: EGGS, SOY

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Preparation Instructions

Water 4 quarts
Gravy Mix 24 ounces

1. **BRING** 3 quarts of water to a **FULL ROLLING BOIL**.
2. **COMBINE** 1 quart of cool tap water and 1 package of Gravy Mix in a separate container. **MIX** with a wire whisk until lump free.
3. **POUR** water and Gravy Mix blend into **BOILING WATER**.
4. **STIR** until gravy returns to a **BOIL**. **SIMMER** for one minute while stirring constantly.
5. **REMOVE** from heat. **POUR** gravy into serving container and maintain internal gravy temperature at 165°F during service.

Note: For multiple batches, follow the same instructions and be sure to return prepared gravy to a **BOIL**.

FOR SAUSAGE GRAVY:

1. After step 4, **STIR** in 8 to 16 ounces (depending on individual taste) of chopped, cooked sausage and drippings.
2. **STIR** until gravy returns to a **BOIL**.
3. **REMOVE** from heat. **POUR** gravy into serving container and maintain internal gravy temperature at 165°F during service.

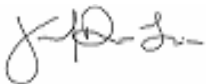
SMALLER QUANTITY PREPARATION:

SUBSTITUTE these quantities and follow the same instructions.

Rapidly Boiling Water 3 cups
Cool Tap Water 1 cup
Gravy Mix 1½ cups

YIELD: 36 fl. oz.

Approved by :



(Juan DeLeon)

Title: Director Corporate QA

1/31/2018

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 117. This product is not ready to eat. It has not been processed through a pathogen reduction step. It is not intended to be consumed as is and must be further processed into a consumable product.

This product is manufactured in a facility that uses shared equipment to handle products containing wheat, milk, egg and soy.