

Pioneer® Peppered Gravy Mix

Made with Whole Grain

Product Code 212642

6/24 OZ PIO WG PPRD GVY MIX

UPC 10041460200682



CONFIDENTIAL

Shelf Life 360 days Ambient

Recommended Storage Temperature: 50 - 90°F

Unit weight 24.00 lbs

Pack 6 / case

Case Dimensions

12.19 (L) x 8.50 (W) x 6.13 (D) = 0.37 (Cube)

Pallet 16 tie 6 high = 96 total

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

Yield / bag 142 fl. oz./pouch

Nutrition Facts

Serving Size 1 1/3 tbsp (9g) 1/4 cup prepared
Servings Per Container 75

Amount Per Serving

Calories 40 Calories from Fat 20

% Daily Value*

Total Fat 2g 3%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 210mg 9%

Total Carbohydrate 5g 2%

Dietary Fiber 0g 1%

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories	2,000	2,500
Total Fat	Less Than	65g	80g	
Saturated Fat	Less Than	20g	25g	
Cholesterol	Less Than	300mg	300 mg	
Sodium	Less Than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredient Declaration

INGREDIENTS: WHOLE WHEAT FLOUR, FOOD STARCH-MODIFIED, PALM OIL, MALTODEXTRIN, CORN SYRUP SOLIDS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, CONTAINS LESS THAN 2%: SODIUM CASEINATE, BLACK PEPPER, MONO & DIGLYCERIDES, SODIUM CITRATE, CARRAGEENAN, ARTIFICIAL 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 :  (Ron Spies) Title: V. P. Corporate QA 3/20/2013

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 110: Current Good Manufacturing in manufacturing, packing or holding of human food.

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