



Custom Culinary, Inc.

781187 - Low Sodium Brown Gravy 8 X 12 Oz

Chef's Own Low Sodium Brown Gravy Mix is a healthier option to classic Brown Gravy. Offers savory roasted flavor and the consistency of real pan gravies. Chef's Own Gravy offers value and convenience with a granular formula and one-step preparation. Just add water, boil, and serve. This shelf-stable product is easy to store and delivers consistent results, making it a practical solution for any operation. The Chef's Own brand helps operators confidently, reliably and economically serve flavorful meals. Great for versatile menu applications, and ideal with meat, poultry, and sides.



Benefits

Healthier option to classic Brown Gravy. Offers savory roasted flavor and the consistency of real pan gravies
Gluten-Free
Great for versatile menu applications, and ideal with meat, poultry, and sides
8 X 12 OZ

Ingredients

Food Starch - Modified, Rice Flour, Hydrolyzed Soy Protein, Whey, Beef Tallow, Caramel Color, Yeast Extract, With 2% Or Less Onion Powder, Silicon Dioxide (Anti-Caking Agent), Dextrose, Potassium Chloride, Garlic Powder, Xanthan Gum, Salt, Tomato Powder, Carrot Powder, Celery Powder, Spice Extractive.
Contains: Milk, Soy.

Allergens

Contains:

milk soy

Free From:

crustaceans shellfish mollusks
eggs fish peanuts sesame
tree nuts wheat

Nutrition Facts

Servings per Container 68
Serving size 2tsp.(5g)(makes 1/4 cup prepared)

Amount per serving
Calories 20

	% Daily Value*
Total Fat 0g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 9mg	1%
Iron 0mg	0%
Potassium 45mg	1%

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

Serving Suggestions

Great for versatile menu applications, and ideal with meat, poultry, and sides.

Prep & Cooking Suggestions

Pour one gallon of warm water (100F/38C) into a saucepan. Gradually add one full bag (12 ounces) of mix to warm water, whisking thoroughly. Bring to a boil (212F/100C), stirring frequently. 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 6 ounces of mix to 1/2 gallon of warm water (100F/38C), whisking thoroughly. Continue with directions above.

Product Specifications

Brand	Manufacturer
Custom Culinary	Custom Culinary, Inc.

MFG #	SPC #	GTIN	Pack	Pack Desc.
17439CPAN	781187	10096248174310	8	8/12 oz

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.7lb	6lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.8in	8.6in	5.4in	0.34ft3	16x9	450DAYS	50°F / 80°F



Custom Culinary, Inc.

781187 - Low Sodium Brown Gravy 8 X 12 Oz

Chef's Own Low Sodium Brown Gravy Mix is a healthier option to classic Brown Gravy. Offers savory roasted flavor and the consistency of real pan gravies. Chefs Own Gravy offers value and convenience with a granular formula and one-step preparation. Just add water, boil, and serve. This shelf-stable product is easy to store and delivers consistent results, making it a practical solution for any operation. The Chef's Own brand helps operators confidently, reliably and economically serve flavorful meals. Great for versatile menu applications, and ideal with meat, poultry, and sides.



Nutrition Analysis - By Serving

Calories	20	Total Fat	0g	Sodium	140mg
Protein	0	Trans Fats	0g	Calcium	9mg
Total Carbohydrates...	3g	Saturated Fat	0g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	45mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

